



## PEACH & PROSCIUTTO SANDWICH

Perfect for summer! Juicy peaches, savory prosciutto, creamy goat cheese, and fresh arugula come together on a crispy baguette. A delightful mix of flavors that's sure to brighten your day. Dive into this refreshing and tasty treat!

**Yield:** 1 Sandwich

### INGREDIENTS

**RICH'S** FRENCH BAGUETTE ARTISAN BREAD (#1866o)

4 oz Prosciutto

1/2 C Baby Arugula

Black Pepper

1 C Sliced Peaches

Dijon Mustard

Goat cheese



### DIRECTIONS

- 1 Preheat the oven to 375 degrees. Line a baking sheet with parchment paper
- 2 Place the baguette slices on the lined baking sheet. Bake for 10-12 minutes or until golden brown, flipping halfway through
- 3 Spread one half of the sandwich with goat cheese, and one half with the dijon mustard.
- 4 Top one of the sandwich halves with sliced peaches, prosciutto, arugula, and pepper to taste.
- 5 Close the sandwich, slice in half and serve.