

Italian Baked Cheese, Prosciutto & Tomato Sandwiches

Serves 8

A new spin on an old favorite! Vegetarians will enjoy this recipe without the prosciutto.

8 plum tomatoes, halved lengthwise

2 tablespoons extra-virgin olive oil or grape seed oil

fresh pepper

1 teaspoon thyme leaves, dried

16 slices of bread

*we like using a multi-grain, whole wheat bread

8 slices of provolone

½ lb. thinly sliced prosciutto

¾ lb. white cheddar, shredded (about 4 cups)

½ cup freshly grated Parmigiano-Reggiano cheese

Preheat the oven to 375°. Brush bread slices with the olive oil; arrange the bread oiled side down on a large rimmed baking sheet. Top half the bread slices with white cheddar, tomatoes, dried thyme and pepper; top the other slices with prosciutto and provolone. Bake the open faced sandwiches for approximately 10 minutes or until the bread is toasted and the cheese is melted.

Remove open faced sandwiches from the oven. Combine tomato topped bread with the prosciutto topped bread to create a sandwich. Leave the eight sandwiches on the baking sheet.

Preheat the broiler. Sprinkle each sandwich with the Parmigiano-Reggiano cheese. Broil three inches from the heat for about one minute or until the cheese is melted.

Transfer the sandwiches to plates and serve immediately with a fresh, fruit salad.

*Including strawberries in the fruit salad really rounds out this pairing!

Serve with Harmony Cellars Sangiovese or Rosato Vivo!