



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PROSCIUTTO GRILLED CHEESE SANDWICH

2 slices bread

1 tablespoon salted butter, softened

4-8 slices fresh mozzarella

4-6 slices tomato

2 teaspoons basil pesto

2 slices prosciutto, very thinly sliced

Salt and pepper

1. Butter each slice of bread on one side, all the way to the edges, then set aside.
2. Place one slice of prosciutto onto your work surface, then place one slice of buttered bread on top – butter side down.
3. Top the bread with sliced mozzarella, then spread the basil pesto (2 teaspoons) roughly over the cheese.
4. Top with sliced tomato and season with salt and pepper, then top with an additional layer of sliced mozzarella, if desired.
5. Place second slice of buttered bread on top – butter side up.
6. Place the second slice of prosciutto over the top of the sandwich, then fold the ends of prosciutto over each other to enclose.
7. Heat a panini press, then grill sandwich until cheese has melted and the prosciutto is crisp.

Makes 1 sandwich

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