



## Prosciutto, Mozzarella & Pesto Sandwich

with Arugula Salad



ca. 20min



2 Servings

This three-step sandwich is a caprese salad taken to another, extra satisfying level. We spread basil pesto all over crusty ciabatta before layering on prosciutto, creamy mozzarella, tomatoes, and dressed arugula. Serve it with the leftover arugula and shaved Parmesan to complete the meal.

## What we send

- ¾ oz Parmesan <sup>1</sup>
- 3¾ oz mozzarella <sup>1</sup>
- 1 plum tomato
- 2 ciabatta rolls <sup>2,3</sup>
- 1 bag arugula
- 2 oz basil pesto <sup>1</sup>
- 2 oz prosciutto

## What you need

- olive oil
- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper

## Tools

- vegetable peeler

## Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 39g, Carbs 45g, Protein 33g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Shave **Parmesan** with a vegetable peeler. Cut **mozzarella** and **tomato** into ¼-inch slices.

Split **bread** and bake directly on center oven rack until crust is golden brown, 8–10 minutes.



### 2. Assemble sandwiches

In a large bowl, toss to combine **arugula**, **1½ tablespoons oil**, and **½ tablespoon vinegar**; season to taste with **salt** and **pepper**.

Season **tomatoes** with **salt** and **pepper**.

Spread **pesto** on cut sides of **bread**. Layer **prosciutto**, **mozzarella**, **tomatoes**, and **a handful of the arugula salad** over top. Close **sandwiches**.



### 3. Finish & serve

Add **Parmesan** to **remaining salad** and toss. Cut **sandwiches** in half, if desired.

Serve **prosciutto sandwiches** with **arugula salad**. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!