

PROSCIUTTO, LETTUCE AND TOMATO SANDWICHES WITH LEMON BASIL MAYONNAISE



Serves: 4



Prep Time: 10 mins



Cook Time: 5 mins



INGREDIENTS

LEMON BASIL MAYONNAISE:

mayonnaise	1/3 cup
chopped fresh basil	2 tbsp
grated lemon zest	1 tsp
freshly squeezed lemon juice	1 tbsp
Dijon mustard	1 tsp

PLT SANDWICH:

pkg (100g) Marcangelo Prosciutto	1
slices country bread, toasted	8
tomato slices	8
each salt and pepper	Pinch
lettuce leaves	8

TIPS

- For an added layer of creaminess, place slices of ripe avocado on top of lettuce.
- Rub a cut clove of garlic over the toasted bread for extra flavour.
- This is also incredibly delicious with **Marcangelo** Coppa or Speck.
- Regular leaf lettuce can easily be substituted with arugula, kale, or even radicchio.

COOKING INSTRUCTIONS

1. Preheat oven to broil setting.
2. Lemon Basil Mayonnaise: Stir together mayonnaise, basil, lemon zest and juice and mustard until combined.
3. Arrange **Marcangelo** prosciutto in single layer on aluminum foiled lined rimmed baking sheet. Broil, 6-inches from broiler and turning once, until slightly crisp, 5 to 8 minutes.
4. Spread mayonnaise evenly over all 8 slices of bread. Arrange 2 tomato slices on each of 4 bread slices. Sprinkle with salt and pepper. Layer lettuce over and then prosciutto. Top with remaining bread slices.