

It's like bruschetta, but on a sandwich, and improved upon with ham. Serve it cold, or skip the bread toaster and heat it in a skillet like you would a typical grilled cheese sandwich.

SERVES PREP TIME COOK TIME TOTAL TIME 10 MIN 5 MIN **15 MIN** 6 PEOPLE

#### INGREDIENTS & INSTRUCTIONS

- 24 oz Frick's ham, sliced
- 2 (14.5 oz) cans of petite diced tomatoes, drained well
- 1/2 tsp. salt
- 1 tsp. balsamic vinegar
- 3-1/2 Tbsp. basil pesto
- 12 slices whole wheat bread
- 12 oz. mozzarella cheese, sliced

### STEP 1

After draining all juices from the cans, add diced tomatoes to a small mixing bowl. Mix in salt, balsamic vinegar and basil pesto.

## STEP 2

Place bread slices in a toaster to lightly toast them.

# STEP 3

Lay out six slices of toasted bread. On top of each slice, stack roughly equal amounts of ham. Cover the ham with mozzarella slices, then spoon the tomato-pesto mix onto the cheese, distributing evenly.

# STEP 4

Place the remaining toasted bread slices over each sandwich stack to complete them.