



HEINEN'S BAKED HAM AND ROASTED RED PEPPER SANDWICH

2 slices Heinen's Artisan Sourdough Bread
2 tsp. mayonnaise
2 slices provolone cheese
2 thin slices Heinen's Baked Ham
1/2 roasted red pepper packed in oil, drained and sliced
2 tsp. butter
2 tsp. grated Parmigiano Reggiano Cheese

Spread mayonnaise onto one side of each slice of bread. On one slice of bread, place one slice of provolone cheese, then ham, red peppers, and the other slice of cheese. Top with the other slice of bread with the mayonnaise facing the filling. Butter the outsides of the sandwich, and sprinkle a little bit of Parmesan cheese onto the butter. Heat a skillet over medium heat until warm. Fry the sandwich on both sides until golden brown and cheese is melted. If you have an indoor grill, this sandwich may be grilled. Cut the sandwich in half, and serve.

Makes 1 serving