



PARMA PROSCIUTTO, FRESH MOZZARELLA AND OLIVES ON HERBED FOCACCIA

1 loaf Heinen's Artisan Herbed Focaccia
1 large plum tomato, seeded and chopped fine
1 – 2 oz. can sliced black olives
1/4 cup chopped fresh basil leaves
1 lb. fresh mozzarella, thinly sliced
4 cups trimmed arugula, coarsely chopped
2 tbsp. extra-virgin olive oil
Salt and freshly ground pepper
1/2 lb. Parma Prosciutto, thinly sliced

In a bowl stir together tomato, olives and basil. In a bowl toss the chopped arugula with the oil, salt and pepper to taste. Halve the focaccia horizontally and spread bottom half with olive mixture. Top olive mixture with mozzarella, prosciutto, arugula, and remaining focaccia half. Press focaccia gently and cut lengthwise in half and crosswise into thirds to make 6 sandwiches. Cut sandwiches diagonally in half and wrap tightly in plastic wrap. Chill sandwiches at least 1 hour and up to 1 day before serving.

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