

Prosciutto Toasters

From your box: tomato, garlic

Finely chop fresh tomato and place in a small bowl. Drizzle with olive oil and toss in a minced garlic clove. Add a dash of salt and let sit for 5-10 minutes.

On a good crusty yet dense bread place a slice or two of prosciutto. Using a slotted spoon, top the prosciutto with some of the tomato mixture. Sprinkle with some grated cheese—we prefer gruyere for this—and some dried oregano.

Put a tray of the prepared bread under a broiler until cheese is melted and bubbly.

Enjoy!