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LA QUERCIA PROSCIUTTO AMERICANO TOASTS WITH MOZZARELLA, RED PEPPER, AND PESTO

- One baguette, sliced in 1/2 inch thick slices and toasted
- One jar roasted sweet red peppers, sliced in long slivers
- Two balls of fresh mozzarella, thinly sliced
- One tub of Italian style pesto
- Two 3-ounce packages La Quercia Prosciutto Americano
- Fresh basil (optional)

Spread each slice of toasted baguette with 1 tablespoon pesto. Place one or two slices of fresh mozzarella and then a few slices of red pepper on the pesto. Top with a slice of La Quercia Prosciutto Americano and garnish with a couple of fresh basil leaves.

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