



Chopped Sandwich with Burrata, Prosciutto di Parma, and Pesto Verde

The Viral Mediterranean-Style Chopped Sandwich



Easy



1 Servings



10 min.



Crispy ciabatta, creamy burrata, aromatic Parma ham, fresh tomatoes, and flavorful ORO di Parma Pesto Verde are finely chopped and combined to create a juicy chopped sandwich. A simple recipe for lunch, to make ahead, or as a highlight on a buffet.

Ingredients

120 g ciabatta (½ ciabatta)
30 g ORO di Parma Pesto Verde
125 g burrata
40 g Parma ham (about 4 slices)
150 g tomato
20 ml olive oil
10 g fresh basil
20 ml balsamic vinegar
1 g salt
1 g black pepper

Step 1: Prepare the ingredients

Wash the tomato and cut it into large cubes. Pluck the basil leaves. Slice the ciabatta horizontally.

Step 2: Chop the filling

Place the tomatoes, burrata, Parma ham, basil, and ORO di Parma Pesto Verde on a large cutting board. Chop repeatedly with a sharp knife until the mixture is evenly coarse. Season to taste with olive oil, balsamic vinegar, salt, and pepper.

Step 3: Assemble a Chopped Sandwich

Spread the chopped mixture on the bottom half of the ciabatta and press down gently. Cover with the top half of the bread.

Step 4: Serving

Serve the chopped sandwich immediately or wrap it tightly in parchment paper. For meal prep, store it in the refrigerator until ready to eat.

Used products:



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