

AGED MANCHEGO & APPLEWOOD SMOKED HAM BOCADILLOS WITH HERBED CHERRY PEPPER SALAD

PREPARE TIME:

30 minutes

COOK TIME:

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SERVING:

6

Chef Beth Redford



INGREDIENTS:

- 2 Batards or Baguettes
- 6 oz Don Bernardo Semi-Curado Manchego Cheese, sliced
- 12 oz Applewood Smoked Ham
- 1 cup Mayonnaise
- 3 oz Dried Tomato & Garlic Pesto
- 1t. McCormick Culinary Course Sea Salt, divided
- 1t. McCormick Culinary Table Grind Black Pepper, divided
- 10 oz drained Pickled Cherry Peppers, sliced
- 2T sliced Scallions
- 3T Olive Oil
- 2T Chopped Fresh Parsley

DIRECTIONS:

1. Assemble the Dried Tomato & Garlic Aioli: Combine pesto, mayonnaise and half of the salt & pepper.
2. Make the cherry pepper salad: drain, seed & slice the cherry peppers. Combine with olive oil, scallions & parsley. Season with salt & pepper.
3. Thinly slice the Manchego and the Applewood Smoked Ham. Slice the Batards lengthwise.
4. Assemble the sandwiches: spread both sides of bread with Drid Tomato Aioli, reserving remaining spread for future use.
5. Top with Applewood Smoked Ham and Manchego. Finish with half of the cherry pepper salad on each sandwich.
6. Slice sandwiches into thirds and serve as a light lunch, snack or tapa.



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