

Tomato-Basil Turkey Baguette

Ingredients:

- 1 each 6 inch baguette
- 4 oz. Honey Roasted Turkey Breast
- 4 each Beefsteak tomato slices
- ½ cup Balsamic Vinegar
- 4 tsp. Garlic
- 1/4 c. Shredded Parmesan Cheese
- 1 tbsp Basil Pesto



Preparation:

1. Generously slice Perdue Oven Roasted Turkey Breast.
2. Slice ripe tomatoes and marinate in a balsamic vinaigrette.
3. Layer turkey, tomatoes, roasted garlic on a crusty baguette and sprinkle with fresh shredded Parmesan cheese.
4. Broil open-faced until cheese is slightly melted. Drizzle basil pesto over the top of the baguette.
5. Add a side of mixed olives.

ITEM	CBI #	COST
Tribeca French Demi baguette	302836	\$ 0.70
Perdue OvenRoasted 4 * Turkey Breast	238102	0.92
Ripe tomato slices		0.10
CBI Balsamic Vinegar	062072	0.52
CBI Garlic	138032	0.21
Parmesan Reggiano	174100	0.50
Casa Di Lisio Basil Pesto	063085	0.21
Farm Fresh Olive Medley	120028	<u>0.68</u>

TOTAL ENTRÉE COST \$ 3.84

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