

Tomato-Basil Turkey Baguette



Ingredients

- 1 each 6 inch baguette (CBI # 302836)
- 4 oz. Honey Roasted Turkey Breast (CBI # 238102)
- 4 each Beefsteak tomato slices
- ½ cup Balsamic Vinegar (CBI # 100062072)
- 4 tsp. Garlic (CBI # 138032)
- 1/4 c. Shredded Parmesan Cheese (CBI # 174100)

Preparation:

1. Generously slice Perdue Honey Smoked Turkey Breast.
2. Slice beefsteak 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. Sprinkle shredded Basil over the top of the baguette.