

# SWEET & SAVORY TARTINE

# MightyVine®



15 min

15 min  
PREP.

0 min  
COOKING



2



easy

## INGREDIENTS

- 3 MightyVine® Tomatoes on-the-Vine, cored and cut into wedges
- 10 thin slices Copa di Parma
- 2 peaches, pitted & cut into wedges
- 2 ciabatta buns, halved & toasted
- 8 oz Buffalo mozzarella, thinly sliced
- 1 tsp rosemary leaves, cut finely
- Extra-virgin olive oil, for drizzling
- Flaky sea salt and freshly ground pepper, to taste

## DIRECTIONS

- 1 Drizzle toasted buns with oil and season with salt & pepper.
- 2 To build the tartine, layer each bun with 2 slices Copa di Parma, mozzarella, tomatoes, and peaches, dividing toppings evenly.
- 3 Drizzle with more oil as desired. Garnish with salt, pepper, and rosemary leaves.

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GREENHOUSE  
GROWN