



Peach and Prosciutto Sandwich

Perfect combination of ripe and juicy peach, savory Prosciutto, creamy goat cheese and a surprising ingredient-chili crisp on Andersen Bakery's sourdough

Ingredients

- 1 large peach
- 1 tbsp red wine vinegar
- 1 tbsp chili crisp
- 4 oz goat cheese
- 2 sprigs basil
- salt
- 2 slices of Country Sourdough bread

Directions

1. Gently toss peaches, red wine vinegar, chili crisp and a pinch of salt to combine
2. Layer peach mixture and top with cheese
3. Layer basil, prosciutto and chili crisp
4. Assemble sandwich
5. Enjoy!

Country Sourdough

Rustic Country Sourdough Bread crafted with natural leavening-mother of sourdough

Country Sourdough is great toasted with butter

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



Tuna Salad on Country Sourdough

Classic tuna salad with dill pickle on Andersen Bakery's sourdough

Ingredients

- 3.5 oz Albacore tuna
- 1-2 oz of mayonnaise
- 1/2 stalk of celery
- 1/10 red onion
- 1 tbsp dill pickle(chopped)
- 1/2 tbsp lemon juice and dijon mustard
- salt and pepper to taste
- 3 slices of tomato, 2 leaves of butter lettuce
- 2 slices of Country Sourdough bread

Directions

1. Add tuna, mayonnaise, celery, red onion, dill pickles, lemon juice, and dijon mustard to a mixing bowl
2. Toss ingredients with salt and pepper. Taste and adjust seasoning
3. Layer Tuna salad on Country Sourdough
4. Assemble sandwich
5. Enjoy!

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