Prosciutto & Fig Open-face Sandwich

Ingredients

4 oz. cream cheese, softened

1 oz. goat cheese, softened

1/2 Tbsp. chopped fresh rosemary

1 tsp. honey

1/4 tsp. black pepper

4 slices dark bread

4 fresh black mission figs, sliced

One 6-oz. pkg. sliced prosciutto

Fresh arugula

Directions

Combine cream and goat cheese, fresh rosemary, honey and black pepper together in a small bowl, mixing until blended. Spread even amounts of cheese on each piece of bread.

Place fig slices over cheese, followed by 2 slices of prosciutto. Top with arugula. Serve immediately.