

Peachy Blue Blockbuster

Peachy Blue Blockbuster, a big bite of summertime flavor with a great combination of tastes and textures.



INGREDIENTS

(Makes 2 - 4 Servings)

Raspberry Jam, seedless	125g
U.S. Blue Cheese, crumbled	95g
Baguette, sliced lengthwise	250g
Fresh peach, cut into thin slices	50g
U.S. Provolone Cheese, sliced	95g
U.S. Swiss Cheese, sliced	95g
Almonds, sliced and toasted	35g

NUTRITIONAL CONTENT

Per 100g

Calories	308kcal
Total Fat	14g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	30mg
Total Carbohydrates	33g
Dietary Fiber	1g
Sugars	12g
Protein	14g
Calcium	293mg
Magnesium	35mg
Phosphorus	250mg
Potassium	151mg
Sodium	532mg
Iron	2mg
Vitamin A	337IU
Vitamin C	1mg

PREPARATION

1. **Gently stir jam and crumbled blue cheese together until well-mixed.**
2. **Spread jam and blue cheese mixture on both cut surfaces of bread.**
3. **Place peach slices, provolone cheese, and swiss cheese slices on the bottom layer of the baguette.**
4. **Sprinkle sliced almonds evenly over cheese.**
5. **Top with the remaining half of the baguette with the jam side down.**
6. **Secure with toothpicks before slicing.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.