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Ham, Swiss and Pear Sandwiches



[100% Whole Wheat](#)

Ham and cheese are always a favorite sandwich combination. Here we have added the sweet juiciness of winter pears for a delicious taste sensation.

Total Time:

24

MIN

Number of Ingredients:

5

Servings:

4

Level:

Easy

Ingredients:

8 slices Nature's Own 100% Whole Wheat Bread

12 to 16 ounces deli-sliced ham (about 1/8-inch-thick slices)

4 slices (about 3/4 ounce each) Swiss cheese

Honey mustard

1/2 small Anjou pear

Instructions:

Place bread slices on cutting board. Carefully cut each slice into a shamrock shape using a 4-inch cookie cutter.

Cut ham and cheese into shamrock shapes.

Spread half of bread shamrocks with mustard.

Top with ham and cheese.

To make it easier to cut bread into shapes, refrigerate or freeze bread slices for at least 30 minutes before cutting. Frozen bread shamrocks will thaw quickly and be ready to use by the time the remaining ingredients are assembled.

Core pear half; turn pear, cut side down, and cut into thin slices

To prevent pear slices from browning, you can place them in lemon water (1 tablespoon lemon juice and 6 tablespoons water). Dry slices with paper towels before assembling sandwiches.

Save trimmings of ham and cheese for use in casseroles or as additions to scrambled eggs.

Arrange pear slices on cheese, cutting slices to fit as needed.

Close sandwiches. Serve immediately.

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