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Caprese Ciabatta Recipe

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CAPRESE CIABATTA RECIPE

Ingredients

- 4 Ciabatta rolls, sliced
- Cooking spray
- 1/2 cup mayonnaise (could substitute Olive oil)
- 1 Tablespoon Cherchies® Garlic Seasoning
- 1/2 cup Perfect Pesto Recipe
- 1 or 2 large, ripe tomatoes, sliced into 1/4 inch slices
- 8 oz. fresh mozzarella cheese, sliced into 1/4 inch slices
- 1/4 cup white Balsamic vinegar (optional)

Preparation

1. Spray grill with a light coating of cooking spray. Light grill and turn to high for five minutes, then turn down to low.
2. Slice Ciabatta rolls in half, and spread each half with 1 Tablespoon (Tbsp.) of mayonnaise (or olive oil).
3. Sprinkle Garlic Seasoning on rolls. Place rolls mayonnaise side down onto grill for about 3 minutes, or until bread has grill marks. Remove bread from grill.
4. Now it's time for the pesto...my mouth is already salivating! Spread 1 Tablespoon of the pesto on one slice of the Ciabatta. (Feel free to put the pesto on all the slices at this point to save time. I chose to do it this way for the "glamour shot" later).
5. Next add the tomato, mozzarella, and another Tablespoon of pesto to the other slices of Ciabatta (see my comment earlier). You could drizzle the balsamic vinegar at this point, but this is optional.
6. Now for the assembly of the sandwiches! Once these beauties were assembled, I placed the Caprese sandwiches on a plate and placed them on the grill (which was cooling from earlier) for a few minutes. It was worth the few extra minutes, as the cheese melted ever so slightly, and then heaven:) Buon Appetito (that's Italian for enjoy your meal)!



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