



## GRILLED MIXED VEGETABLES & FRESH MOZZARELLA BAGUETTE

### **INGREDIENTS:**

- 1 roll - 6" crusty French roll
- 2 Tbs. - Black olive pesto (see recipe below)
- 6 oz. - Grilled marinated vegetables
- 2 ½ oz. - Fresh mozzarella, sliced 1/4"
- 1 Tbs. - Fresh basil, julienne 1/8"
- 1 Tbs. - Balsamic vinegar

### **TO PREPARE:**

1. Cut roll in half lengthwise
2. Lightly grill the cut sides of the roll until marks form and the bread is slightly crisp
3. Spread 1 tablespoon of the pesto on each half of the roll
4. Begin layering ingredients on the bottom of the roll in the following order: vegetables, mozzarella, basil and splash of the balsamic vinegar over the basil.
5. Close the sandwich, place panini on the center of the preheated (400<sup>0</sup> F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
6. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
7. Remove the sandwich from the grill, cut in half on a diagonal and serve warm

### **BLACK OLIVE PESTO**

#### **INGREDIENTS:**

- 1 cup - Kalamata olives, pitted and drained
- 2 tsp. - Fresh garlic, minced
- 1/4 cup - olive oil
- 2 tsp. - lemon zest
- 1 Tbs. - capers, drained

#### **PROCEDURE:**

1. Process the olives and garlic in a food processor until coarse. With the processor running, slowly drizzle in the olive oil and continue processing until a nice paste is achieved.
2. Fold in the zest and capers.
3. Transfer to an appropriate storage container. Label, date and refrigerate until ready for use.