

"Caprese" Panini

Sandwiches

High School

Ingredients:

1 T. olive oil
 $\frac{3}{4}$ cup tomatoes, diced
1 T. capers, drained
Pinch of red pepper flakes
 $\frac{1}{2}$ t. balsamic vinegar
4 slices white or wheat sourdough bread, $\frac{1}{2}$ " thick
Olive oil
 $\frac{1}{4}$ cup purchased pesto
6 oz. fresh mozzarella, thinly sliced
Sea salt and coarsely ground pepper to taste

Note: can use homemade pesto

Directions:

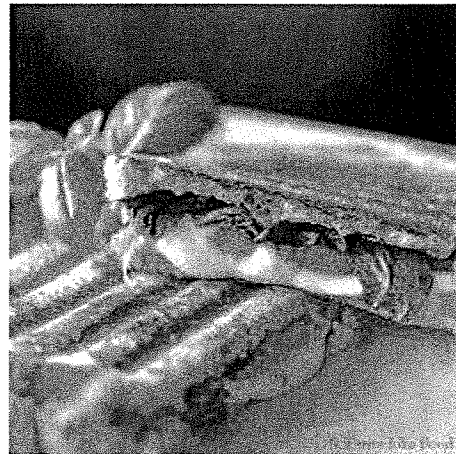
Heat oil in a nonstick skillet over medium-high heat.

Add tomatoes, capers, and pepper flakes; sauté until just starting to break down, about 3 minutes.

Off heat, add vinegar.

Brush oil on one side of each slice of bread; spread the other sides with 1 T. pesto. Arrange mozzarella and tomato mixture on these two slices of bread, then sprinkle with salt and pepper. Top with the other slice of bread, oiled side up.

Toast sandwiches on both sides.



Teachers Notes: Recipe adapted from www.cuisineathome.com

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