

Grilled Panini With Roasted Red Peppers and Smoked Mozzarella

Serves

4

Ingredients

8 slices crusty Italian bread, semolina, Ciabata, or Ciabata Rolls

1 pound fresh smoked mozzarella, sliced

1 8 to 10 oz jar of roasted peppers, drained

2 tbs green salad olives, sliced with pimentos

Extra-virgin olive oil for brushing

Preparation Instructions

Make 4 sandwiches with the bread, cheese, roasted peppers and a few of the olives: keep in single layers. Heat a nonstick griddle pan over medium heat. you can also use a grill. You can wrap a brick with foil and place on the top of the panini to weight it down. Grill each sandwich on each side about three minutes or until golden and the cheese starts to melt.