

Portion size: 1 Each



Grilled Margherita Sandwich

Yield: 1 Sandwich

1 each	Bun, Ciabatta
1-1/2 oz	Cheese, Mozzarella, Fresh
3 ea	Basil Leaf, Fresh
3 oz	Beefsteak Tomatoes
pinch	Kosher Salt
pinch	Ground Black Pepper
1 tsp	Dressing, Balsamic Vinaigrette
3/4 oz	Cheese, Monterey Jack, Sliced
1 tsp	Oil, Olive



Slice bread in half horizontally. Slice tomato into 1-1/2 oz slices. For each sandwich, place onto the bottom half of bread 2 thin slices of mozzarella, 3 basil leaves, 2 slices of tomato, a pinch of salt and black pepper and 1 tsp of vinaigrette. Top with 1 slice of jack cheese and top with the other half of bread.

Lightly brush oil onto both sides of sandwich and cook on medium hot flat top or skillet. Cook sandwich on both sides, pressed with weights until bread is toasted and cheese is melted, or use a panini press. Serve immediately.

Chef's Note: The thicker the bread, the more time on the skillet, so lower the heat to give ample time to brown and melt the cheese without burning the bread.

Calories (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Sat Fat (g)
521.9	23.2	50.3	25.3	52.5	1034.1	3.9	11.3