

## Caprese Panini

Servings: 1

### INGREDIENTS

- 1/3 ea Chef's Line™ Multi Grain Baguette
- 4 oz Roseli® Fresh Mozzarella
- 1 ea 5x6 tomato, sliced
- 4 ea fresh basil leaf
- salt & pepper
- Rykoff Sexton™ Italian Unfiltered Extra Virgin Olive Oil
- 1 T balsamic glaze

### PREPARATION

Cut baguette in half lengthwise. Drizzle extra virgin olive oil on cut side of the bread. Layer tomatoes, mozzarella and fresh basil. Season with salt & pepper.

Place top on sandwich. Put onto panini press and cook until cheese starts to melt and bread begins to crisp. Drizzle with balsamic glaze. Serve with green salad.

