

Pan Toasted Tomato & Fontina Sandwich

Servings: 4

INGREDIENTS

- 3 1/2 oz Rykoff Sexton™ Italian Extra Virgin Olive Oil
- 1/4 oz whole clove garlic, chopped
- 1/4 oz red fresno chilies, chopped fine
- 8 oz tomato, sliced thin
- 4 ea Chef's Line™ Croissant Bun
- 2 1/2 oz fontina cheese, sliced thin
- 1/3 oz fresh basil, torn
- 1 1/2 oz Glenview Farms® butter

PREPARATION

Marinate tomatoes in olive oil, garlic, chili mixture. Season with salt and pepper. Keep at room temp for 2 hours.

Drizzle croissant bun with tomato oil.

Layer the tomatoes, fontina and basil onto the croissant bun.

Melt butter on griddle and place sandwich. Place a weight on the sandwiches. Cook until well browned and cheese has begun to melt. Serve hot.

