

Open Roasted Peppers with Mozzarella



Lioni Latticini, Inc.

Traditional Fresh Mozzarella Products

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INGREDIENTS

- 1 loaf ciabatta or other rustic Italian bread
- 1 lb. Lioni smoked dry mozzarella, cut into 8 slices
- 1 tbsp. olive oil
- 2 large ripe tomatoes, sliced
- ¼ cup store-bought pesto sauce
- ½ cup roasted red and yellow peppers, sliced

PREPARATION

- 1) Preheat oven to 425°F.
- 2) Cut bread into eight ½-inch-thick slices. Brush bread slices lightly with olive oil. Lightly toast bread until slightly crisp.
- 3) Spread 1 tablespoon pesto sauce on each slice of toast; top with smoked dry mozzarella, sliced tomatoes and roasted red and yellow peppers. Bake in oven 5-10 minutes until cheese is slightly melted. Remove and serve immediately.

Makes 4 sandwiches.

