

Marinated Roasted Red & Yellow Bell Pepper Melt

When it comes to comfort food, it's hard to compete with pizza. But this melty, Mediterranean-inspired sandwich on Live Organic Ancient Grains comes close! The toppings take a bit of prep, but the roasted veggies, tapenade and basil mayo can be prepared in advanced and stored in the fridge. You can also use store-bought tapenade and jarred roasted peppers for a no-fuss variation.



INGREDIENTS

Aunt Millie's Ancient Grains Bread

½ large roasted red pepper*

½ large roasted yellow pepper*

¼ cup fresh mozzarella cheese

½ cup fresh baby spinach

¼ cup marinated artichokes roughly chopped

2 slices of fire roasted tomato**

DIRECTIONS

1. Spread basil mayonnaise on both slices of bread.
2. Layer spinach leaves to cover mayonnaise on one piece of bread.
3. Spread olive tapenade over spinach.
4. Add artichoke hearts.
5. Top with fire roasted tomatoes.
6. Add roasted red and yellow peppers.
7. Sprinkle basil leaves.

2 large basil leaves julienned

8. Cover with mozzarella cheese.

Olive tapenade***

9. Top with remaining slice of bread.

Basil mayonnaise****

***Marinated Roasted Red and Yellow Peppers**

2 roasted red peppers

2 roasted yellow peppers

2 tablespoons olive oil

1 teaspoon balsamic vinegar

1 tablespoon red onion, finely diced

1 clove garlic, chopped

1/4 teaspoon oregano

1/4 teaspoon thyme

1/4 teaspoon pepper

1 tablespoon lemon juice

Directions

1. Mix everything and let marinate in the fridge for at least an hour.

****Fire Roasted Tomatoes**

6-8 Roma tomatoes, sliced 1/2-inch thick

Big pinch of salt and pepper

Pinch of sugar on each tomato slice

2 tablespoons olive oil

2 cloves garlic, minced

1 teaspoon dried parsley or 1 tablespoon chopped fresh parsley

1 teaspoon dried oregano or 1 tablespoon chopped fresh oregano

Directions

1. Preheat oven to 400 degrees F.

2. Lightly add salt, pepper and sugar to each tomato slice

2. Lightly add salt, pepper and sugar to each tomato slice.
3. Place sliced tomatoes in a medium bowl.
4. Add olive oil, minced garlic, parsley, and oregano.
5. Toss until tomatoes are evenly coated.
6. Arrange tomatoes on baking sheet in one layer.
7. Roast until softened and edges begin to brown 15-20 minutes.
8. Remove from oven and cool to room temperature before using.

*****Olive Tapenade**

$\frac{1}{4}$ cup pimento-stuffed Spanish olives

$\frac{1}{4}$ cup Kalamata olives

$\frac{1}{4}$ cup black olives, chopped

$\frac{1}{2}$ tsp crushed red pepper

1 clove garlic minced

$\frac{1}{4}$ cup Italian parsley

2 tablespoon extra virgin olive oil

1 teaspoon fresh lemon juice

Directions

1. Place all ingredients into a food processor and pulse until well-chopped, but not pureed.

******Basil Garlic Mayonnaise**

$\frac{1}{2}$ cup mayonnaise

7 fresh basil leaves

$\frac{1}{2}$ teaspoon fresh lemon juice

$\frac{1}{2}$ tablespoon olive oil

$\frac{1}{2}$ teaspoon minced garlic

Salt and pepper to taste

Directions

1. Add all ingredients to a blender or a food processor and blend until smooth.



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Ancient Grains Bread