

Celentano® Eggplant Sandwiches with Olive Tapenade



12 Celentano® Fancy Long Cut Eggplant Cutlets

(breaded, peeled, ¼ inch) CBI # 296123

1 cup olive tapenade (CBI # 063034)

1 large loaf focaccia bread (CBI # 302829)

2 tomatoes thinly sliced

2 roasted red peppers, diced (CBI # 122009)

1-8oz. package of mozzarella cut in thick slices

❖ **Bake eggplant according to the label.**

❖ **Cut focaccia into 3 inch wide strips, and then cut the strips in half horizontally.**

❖ **Spread tapenade on both cut sides.**

❖ **Cut the eggplant cutlets in half horizontally, and arrange two slices on each focaccia sandwich.**

❖ **Layer tomato, diced red peppers, and mozzarella cheese over the eggplant.**

❖ **Place sandwiches on a baking sheet, and bake for 10 to 15 minutes, or until cheese is melted and bubbly.**

❖ **Serve warm.**

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