

Eggplant Sandwiches with Olive Tapenade



12 Celentano® Fancy Long Cut Eggplant Cutlets (lightly breaded, peeled, ¼ inch)

CBI # 10002705

1 cup olive tapenade

CBI # 063034 Italian Rose Red Wine Olive Tapenade

1 large loaf focaccia bread

CBI # 302829 Tribeca Herbed Focaccia

2 tomatoes thinly sliced

2 roasted red peppers, diced

CBI# 122009 Fronte Fire Roasted Red Peppers

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

Directions:

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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