

RECIPE | PEPPERS

# GRILLED PEPPER SANDWICHES

A circular logo with a blue background and white text "pure flavor" with a green leaf icon integrated into the letter "a".

pure  
flavor



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# GRILLED PEPPER SANDWICHES

Recipe created by *Elizabeth Jordan-Flight*



**20 min**

**10 min** | **10 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 4** Pure Flavor® Sweet Bell Peppers in Red, Yellow & Orange, cleaned & halved
- 4** ciabatta buns
- 8 oz** buffalo mozzarella, cut in ½-inch slices
- 6 tbsp** pesto
- Balsamic glaze
- Fresh basil
- Olive oil
- Salt & pepper, to taste

## DIRECTIONS

- 1** Preheat the grill to medium high heat.
- 2** Brush both sides of the peppers with olive oil and set aside. Brush the outside of the ciabatta buns with olive oil. Lay both halves of the buns cut side up and brush inner halves with pesto. On the bottom halves, arrange a few slices of cheese. Set aside.
- 3** Place peppers on the grill, cut side down and close the lid for 4 to 5 minutes. Flip the peppers and grill with the lid closed for an additional 4 minutes until charred. Remove the peppers and sprinkle with salt and pepper.
- 4** Place buns, cut side up, on the grill away from the direct heat. Close the lid and grill until the buns are toasted and the mozzarella is melted. Remove from the grill.
- 5** Assemble the sandwiches by placing 2 halves of grilled pepper on the bottom half with the melted cheese. Top with a drizzle of balsamic glaze and a few leaves of fresh basil. Top with the other half of the bun. Serve immediately.