

## **SANGRIA GRILLED CHEESE SANDWICHES**

Recipe created by Hanan Ghadban

**2 dry pints** Pure Flavor® Sangria® Medley Tomatoes

4 pre-made flatbreads, cut to make 8 halves

8 oz fresh mozzarella ball, sliced

1 cup mozzarella cheese, shredded

1/4 cup olive oil + extra for grill

4 tbsp basil pesto

1 garlic bulb

1 large bunch fresh basil leaves, whole & thinly sliced

1 tsp grated parmesan 1/2 tsp dried basil
Salt & pepper, to taste
Spring greens, for garnish



55 min

10 min PREP. 45 min COOKING

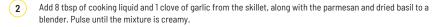


4



easy

1 Arrange tomatoes in a skillet, then add 8 whole basil leaves and garlic cloves. Drizzle with 1/4 cup of oil and season to taste. Cover with foil and bake on the middle rack at 350°F for 40 minutes.



On one half of the flatbreads, spread ¼ of the pesto, tomatoes, sliced and shredded mozzarella, and sliced basil. Spread the garlic parmesan sauce on the other flatbread and place sauce side down over the tomatoes to form a sandwich. Set griddle to sear and brush with olive oil. Grill sandwich until golden brown. Serve with spring greens and the rest of the roasted tomatoes on the side.