

Tomato Mozzarella Panino

serves 4



Ingredients:

- 4 fresh ciabatta rolls, sliced in half
- 3-4 ripe Roma tomatoes (or tomatoes of your choice)
- 8 thick rounds fresh mozzarella cheese
- dozen fresh basil leaves
- 2-3 tbsp extra virgin olive oil
- dried oregano
- salt

Tip from Maria's Kitchen:

You don't need a panini press to make an authentic panino. Just use a heavy pan that's been lightly greased, and press the sandwich down on each side with a pot lid or spatula.

Preparation:

Cut open, and lay ciabatta rolls flat so that you have easy access to the inside of both sides. Start by drizzling olive oil over the two halves.

First lay down cheese slices, two per sandwich. It's best if these are on the bottom so that they don't slide around on top of the tomatoes.

Slice tomatoes in even, thick rounds. Lay them out in a row on top of the cheese.

Sprinkle the tops of the tomatoes with salt and dried oregano. You shouldn't need more than a pinch for each panino.

Top it all off with (hand) shredded basil leaves. Grill on panini press, or on the stovetop until cheese melts.