

Tomato Mozzarella Sandwich

Disney's Boardwalk Resort

Boardwalk Bakery

Servings: 4

Ingredients

- 4 each Focaccia Rolls
- 16 oz. Fresh mozzarella cheese
- 4 tsp. Pesto mayonnaise
- ¼ lb. Fresh arugula

Directions

1. Split focaccia bun.
2. Spread 1 tsp. pesto mayonnaise on each bun bottom.
3. Place 1 oz. Arugula on top of mayo.
4. Arrange 3 slices mozzarella cheese and top with 2-3 oven dried tomato slices.
5. Top with bun

Ingredients for Pesto Mayonnaise

- ½ cup Mayonnaise
- 3 tsp. Basil Pesto

Directions for Pesto Mayonnaise

1. In a small mixing bowl place mayo and pesto. Mix until well incorporated

Ingredients for Oven Dried Tomatoes

- 3 each Vine ripe tomatoes
- 1 clove garlic, minced
- 2 tsp. extra virgin olive oil
- Salt and freshly ground pepper to taste

Directions for Oven Dried Tomatoes

1. Preheat oven to 200 degrees.
2. Wash tomatoes and dry well, remove core.
3. Slice tomatoes into ¼ inch slices and place on baking sheet.
4. Combine garlic and olive oil and brush tomatoes with it. Season to taste with salt and freshly ground pepper.
5. Roast for about 1 hour (note: tomatoes should be browned and juicy).

