

## **BRIAN ROWE**

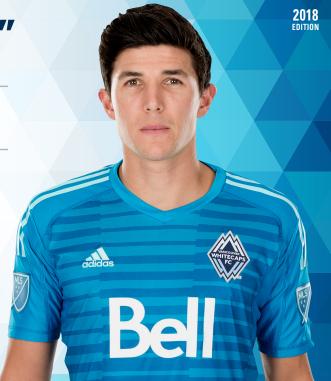
FRESH ST. MARKET



**COOKIN'** WITH THE 'CAPS

Saputo Sysco







## "THE #12" BRIAN'S SANDWICH

## **INGREDIENTS**

1 grilled chicken breast 25g arugula 1 ciabatta bun

1 red pepper 1 thsp basil pesto 1 tsp vegetable oil

1 Mozzafina di latte 1 tsp balsamic vinegar

fresh mozzarella

## DIRECTIONS

Roast red pepper. Place cut red pepper into a frying pan over medium heat with 1 tsp vegetable oil or on a baking sheet under a broiler (brushed with 1 tsp vegetable oil). Allow to cook for 10 minutes.

Remove from heat and place into a bowl covered with plastic wrap for 20 minutes or until the skin is easily removed. Slice the pepper into ¼" strips and toss with balsamic vinegar.

Spread basil pesto on both sides of the bun.

Place chicken breast, cheese, roasted red pepper, and arugula on top of pesto.

Close up the bun, grill in Panini press for 3-4 minutes, then serve and enjoy!

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