

# "THE #1"

## STEFAN MARINOVIĆ

FRESH ST. MARKET



**COOKIN'**  
WITH THE 'CAPS

*Saputo*



Sysco

2018  
EDITION





# "THE #1"

## STEFAN'S SANDWICH

### INGREDIENTS

1 ciabatta bun	½ avocado, sliced	2 tsp olive oil
2 tomato slices	1 tbsp garlic aioli	1 tsp sugar
3 slices of prosciutto	¼ cup sliced onions	
30-40g mixed green lettuce	50g brise du matin brie cheese	

### DIRECTIONS

Heat frying pan over medium heat and sauté onions in 1 tsp olive oil for 10-12 minutes.

Add sugar to help speed up the caramelization.

Drizzle additional 1 tsp olive oil over ciabatta bun and toast in oven, Panini press, or frying pan for 2-3 minutes.

Spread garlic aioli on top of toasted bun

Lay prosciutto, followed by tomato slices, avocado, cheese, and greens on the bun

Remove onions from heat and place on top.

Close up the bun, cut sandwich in half, and enjoy!