



Panini with grilled vegetables, mozzarella cheese and Turkey Rashers



10 persons



Ingrediënten

- 600 g Turkey Rashers
- 10 panini rolls
- 1 aubergine
- 2 red bell peppers
- 2 red onions
- 1 dl olive oil
- Provençal herbs
- 150 g mozzarella cheese
- 30 g rucola
- Pepper & sea salt

Bereiding

Cut the panini rolls open and place the Turkey Rashers on them.

Cut the aubergine horizontally in two, cut these into slices and season with pepper and sea salt. Cover them well in olive oil.

Clean the red bell peppers and the red onion, cut them into large pieces and season with pepper, salt and Provençal herbs. Mix with a dash of olive oil.

Grill the aubergine, the bell pepper and the onion. Spread the grilled vegetables between the pieces of bread.

Cut the mozzarella cheese into slices, lay these on the vegetables and finish with a few leaves of rucola.

Close the bread rolls and put them in the toaster.

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