

Good Eats Recipes

Broiled Sicilian Sandwich

What You Need:

1/2 teaspoon olive oil
1/4 cup thinly sliced onion
1/2 cup thinly sliced zucchini
1/2 teaspoon minced garlic
1/2 cup chopped tomato, seeded
1/4 cup GOOD EATS Roasted Red Peppers, chopped
1/4 teaspoon dried thyme
1/4 teaspoon pepper
3/4 cup shredded Provolone, divided
4 1-inch thick slices Italian bread
2 tablespoons grated parmesan

Directions:

In medium skillet, heat olive oil over medium-low heat. Add onion, zucchini and garlic, cook until tender. Add tomato, roasted peppers, thyme and pepper. Cook 1-2 minutes. Sprinkle 2 tablespoons provolone on each bread slice. Top with 1/4 of the onion mixture. Combine remaining provolone and parmesan and sprinkle evenly over top. Pre-heat broiler and broil sandwiches, 3 inches from heat, until cheese melts. Serve immediately.