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Grilled Mozzarella, Prosciutto and Roasted Pepper Sandwich



[Butterbread](#)

Stacked with prosciutto, melted mozzarella cheese and red peppers, this simple sandwich will surely hit the spot.

Total Time:

10
MIN

Number of Ingredients:

12

Servings:

4

Level:

Medium

Ingredients:

8 slices Nature's Own Butterbread

6 ounces jarred roasted red peppers, drained

4 tablespoons mayonnaise

1 teaspoon minced fresh oregano

1 teaspoon minced fresh basil

½ teaspoon minced garlic

2 teaspoons lemon juice

8 slices prosciutto

8 slices mozzarella

4 tablespoons unsalted butter, softened

Salt and Pepper (Optional)

Instructions:

In a small mixing bowl, add the mayonnaise, oregano, basil, garlic and lemon juice with a bit of salt and pepper. Stir until evenly mixed.

Spread 1½ teaspoons of butter evenly onto one side of each slice of bread.

On the non-buttered side of four slices of bread, spread 1 tablespoon of mayonnaise mixture, then add two small pieces of red pepper, 2 slices of prosciutto, and lastly 2 slices of cheese.

Add the top slice of bread, buttered side up.

Cook in a Panini press set to medium high heat for 3-5 minutes, or until the cheese is melted and the bread is golden brown and toasted.

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