

Vegetable muffaletta



A new take on the New Orleans legendary sandwich

Serves 4

INGREDIENTS

1 large loaf ciabatta (1-pound size)
2 or more large ripe, juicy tomatoes (such as Brandywines, Striped Germans, Carmello or Costoluto Genovese)
1 large yellow or red bell pepper, roasted, peeled and sliced
6 very thin sliced zucchini (or a combination of summer squash varieties for color)
4 oz. fresh mozzarella, goat or other favorite cheese, sliced
Sea salt and ground pepper
1/4 cup basil leaves

HERB VINAIGRETTE INGREDIENTS

1 T chopped marjoram
10 pitted olives of your choice, chopped
1 tsp capers, rinsed and chopped
1 T chopped parsley
1 clove garlic, minced
1/3 cup extra virgin olive oil
4 tsp aged red wine vinegar
1/4 tsp sea salt and freshly ground pepper

DIRECTIONS

Slice tomatoes into 1/4 inch slices and season with salt and freshly ground black pepper. Brush the whole bell pepper with olive oil and place under the broiler until the skin blackens, turning to blacken all sides. Using tongs, hold the pepper and remove the skin, then cut in half to remove the seeds. Cut the pepper into thick 1-inch wide pieces. Season the sliced squash with olive oil, salt and pepper.

Prepare the Vinaigrette: Finely chop herbs with the garlic, then add the chopped olives, capers and olive oil. Add the vinegar and salt and season with pepper. Taste and adjust seasonings if needed.

Assemble Sandwich: Slice top third off loaf of bread and set aside. Pull out inside bread. (You can use it to make bread crumbs.) Paint inside of ciabatta with vinaigrette. Layer sliced tomatoes, basil leaves, pepper, squash and cheese inside the loaf, bathing each layer with dressing and seasoning with salt and pepper. Add top of loaf, press down and wrap tightly in plastic. Allow sandwich to rest for a half hour or more, then cut into hearty slices.

