

Bitchin' Belissimo Sando!

Nov 22, 2022

Warning! You may develop sudden urges to roam the pastoral Italian countryside and go on a Vespa-ride for two at the sight of this Italian Bitchin' Beauty! Soft Ciabatta bread holds together a medley of Pesto Bitchin' Sauce, roasted veggies, and a creamy cloud of burrata cheese. Pack two for a picnic with your favorite Bitchin' babe!

Serves:

2

Prep Time:

10mins

Cook Time:

30mins

Calories:

573

Ingredients

Measurement	Ingredient
12 Tablespoons	Pesto Bitchin' Sauce
4	Ciabatta Sandwich Rolls
1 1/2 Cup	Burrata Cheese
2	Bell Pepper
1	Zucchini
1	Eggplant
1 1/2 Cup	Cherry Tomatoes
6tbsp	Olive Oil
	Sea Salt
	Black Pepper

Method

1. Slice Bell Pepper, Eggplant and Zucchini into thin, sandwich-size pieces. Halve cherry tomatoes.
2. Place all veggies flat onto a baking sheet. Douse with olive oil, salt, and pepper. Bake at 375 for 25-30 minutes until well-roasted.
3. Once cooled, crush and mix 3/4 of the cherry tomatoes separately in a small bowl until spreadable.
4. Lay out the halved (optionally toasted) ciabatta rolls. Spread 2-3tbsp of tomatoes on bottom half. Spread 2-3tbsp of Bitchin' Sauce on the top half.
5. On top of the tomatoes, evenly distribute eggplant, zucchini, bell pepper slices, and remaining tomatoes.

6. Mix the burrata until spreadable. Add a heavy dollop to each. Drizzle with olive oil, then close the sandwich and enjoy!