

**PANINO WITH MORTADELLA**

*grilled eggplant and provolone cheese*



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**PANINO WITH MORTADELLA**

*Serves 4*

**INGREDIENTS**

— Available at Mediterranean Foods

- 12 large, thin slices of mortadella luncheon
- 4 large slices of provolone cheese dolce
- Olive oil and salt
- 4 panini ciabatta
- 1 large eggplant
- 1 garlic clove
- Fresh basil leaves

**METHOD**

1. Slice the eggplant into large 1 cm slices.
2. Sprinkle with salt and let them spurge the water.
3. Tap them dry then dress them with oil and the chopped garlic.
4. Grill them on a hot grill for a couple of minutes on each side.
5. Cool and start to build your panino.

*Buon Appetito!*

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