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Eggplant Panini (Italian Eggplant Sandwich)

Ingredients

White Bread Slices - 6
Eggplant - 1 (medium sized)
Chopped red bell pepper - 2 tablespoons
Chopped green bell pepper - 2 tablespoons
Chopped tomatoes - 3 tablespoons (remove the pulp)
Oregano - 1 teaspoon
Peprika - 1.5 teaspoon
Salt - 1/2 teaspoon
Cheddar cheese - 3 tablespoons
Olive oil - 2 teaspoons
Butter - 2 tablespoons

Preparation

1. Roast eggplant in oven, barbecue grill or on a gas burner, peel and mash the pulp.
2. Heat 2 teaspoons olive oil in a pan then add chopped bell peppers and saute for 1 minute.
3. Then add chopped tomatoes (wihout pulp), salt, oregano, paprika and 1/2 cup of mashed eggplant.
4. Stir for few seconds and take out in a bowl.
5. Butter the bread slices, heat the grill.
6. Keep the bread slice on the grill, and spread 1.5 tablespoon mixture over it.
7. Sprinkle cheddar cheese and cover with the other buttered bread slice, drizzle a few drops of olive oil on it.Grill till golden and crisp, take off the grill and cut into desired sizes.

Cooks Note

Italian grilled sandwich stuffed with roasted eggplants, tomatoes and bell peppers. Serving suggestions: serve as a Snack or Breakfast, and works well with Ranch Dressing, Tomato Ketchup, Tomato Salsa or a mix of Balsamic Vinegar and Olive Oil.

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