

Grilled Eggplant and Caprese Sandwich Roll

Caprese salad is fresh and delicious. Add to that some succulent grilled eggplant and the ability to pick it up and eat it with your

Grilled Eggplant & Caprese Sandwich Roll



hands – Fabulous!

What you Need:

- 8 oz fresh mozzarella
- 1 small eggplant

- 12 cherry tomatoes cut in half
- 6-8 basil leaves, cut into thin ribbons
- 3 Tablespoons olive oil
- 3 teaspoons balsamic vinegar
- 4 large flour tortillas

How you do it:

Cut the eggplant into slices and soak in ice water for an hour. No need to remove the skin.

Remove the eggplant from the water and pat dry. Brush all sides with olive oil and cook on the grill or in a grill pan, until the eggplant is soft and lightly browned.



Put $\frac{1}{4}$ of the eggplant, mozzarella, tomatoes and basil in the center of each tortilla. Drizzle the olive oil and vinegar over the vegetables.



Carefully roll the tortilla (works best if you warm it first) and cut into thirds. Place each third on a plate and serve – goes great with Antipasto salad!

Serves 4



© Copyright 2016 The Lazy Gastronome