

SPICE UP YOUR DOUGH

Grilled Pepperoni on Focaccia with Sun-dried Tomato Olio

Makes: 4 servings

Ingredients

- 4 3-4 oz focaccia rolls, sliced
- 8 oz sliced sandwich pepperoni
- 6 Tbsp sundried tomato olio (to make, combine 4 Tbsp of sundried tomato pesto, 2 Tbsp mayonnaise, and 1 Tbsp extra virgin olive oil)
- 6 oz sliced aged provolone cheese
- 2 cups baby arugula



Directions

1. In medium saucepan, fry pepperoni over low heat for 1-2 minutes on each side, or until edges begin to curl.
2. Toast or grill sliced focaccia until crispy.
3. Layer pepperoni and cheese to the bottom slices of focaccia bread, distributing evenly among the 4 sandwiches. For melted cheese, place built sandwich bottoms on baking sheet. Bake at 225 degrees for 3-5 minutes or until cheese melts.
4. Remove sandwich bottoms from heat. Add sundried tomato olio, top with baby arugula, close with top half of bread.

