

SOME

KITCHEN STORIES

fiction + food

Caprese Grilled Cheese with Arugula Pesto

source: feastingathome.com

INGREDIENTS

Good sourdough bread or rustic bread
fresh mozzarella, sliced
sliced tomatoes
Arugula pesto (see below)
Butter and olive oil for the pan

DIRECTIONS

Preheat oven to 375F°

Layer fresh mozzarella, tomatoes and pesto between two slices of bread.

Heat 1 T butter and 1 T olive oil in a heavy bottom oven proof skillet. Lightly brown each side and place in the hot oven. Bake until cheese is melty, about 10 minutes.

ARUGULA PESTO (makes one cup)

2 large garlic cloves
1/4 C smoked Almonds (or roasted almonds)
1 Cup packed Basil leaves(or flat leaf parsley)
2 Cups packed Arugula
1/3 C olive oil, plus 1 T
1/8 C fresh lemon juice
1/2 tsp kosher salt (if your almonds are salted, use less)
cracked pepper

Place first 4 ingredients in the food processor and pulse until finely chopped. Add olive oil, lemon juice, salt and pepper. Pulse until combined, scraping down sides as necessary. This recipe is intentionally a little salty and a little lemony, if eaten on its own. It's meant to flavor the sandwich, or could be tossed with pasta, or even mixed with a little mayo (or veganaise) for a flavorful sandwich spread.