

CopyCat Panera Bread Tomato Mozzarella Flatbread

Ingredients

Sofrito:

1 Roma Tomato, small dice
1 clove Garlic, minced
1 tablespoon Onion, small dice
 $\frac{1}{4}$ teaspoon Paprika
1 tablespoon Red Wine Vinegar
1 tablespoon Extra Virgin Olive Oil

Pesto:

2 cups Fresh Basil
1 clove Garlic
1 tablespoon Grated Pecorino Romano Cheese
2 tablespoons Extra Virgin Olive Oil

Flatbread:

2 Naan Flatbreads
1 Roma Tomato
4 ounces Sliced Fresh Mozzarella
1 cup Arugula
Prepared Sofrito
Prepared Pesto
Cooking Spray

Directions

Sofrito:

Cook until the vegetables start to soften; then add the paprika and vinegar and cook for another 5 minutes. Makes $\frac{1}{4}$ cup.

Pesto:

Add all ingredients into a mini food processor and pulse until

smooth. Makes $\frac{1}{4}$ cup.

Flatbread:

Heat your panini/grill press to the highest temperature. Place your Naan bread on a flat surface; then spread the prepared pesto on half of the bread. Top with sliced tomatoes, fresh Mozzarella cheese, arugula; then some of the sofrito.

Fold the sandwich in half; then repeat for the second sandwich. Spray your grill press with cooking spray on the top and bottom, add your sandwich (or both if its large enough), close the lid and press down on the sandwich for about 5 minutes or until the sandwich is golden brown and the cheese is melted and gooey!