



recipes, tips and stories about cooking

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EPISODE 38 - THE BARBECUE SAUCE GLAZE SANDWICH

Ingredients:

1 Zucchini
1 Aubergine
1 small onion
1 Paprika
1 Pepperoni
1 cloves garlic
Salt & pepper
Rosemary
Thyme
Olive oil
The Barbecue Sauce Glaze
1 Ciabatta
Rucola / Lettuce
Parma Ham
Parmesan cheese

Method:

Preheat oven to 200 °.
Slice all the vegetables and place on a baking tray.
Drizzle with olive oil and sprinkle with salt, pepper, thyme and rosemary.
Pour the barbecue sauce over and mix well.
Bake in preheated oven for about 20 minutes.
Stir occasionally.
Remove from the oven and allow to cool slightly.
Cut the Ciabatta.
Brush bottom half with The Barbecue Sauce Glaze.
Cover with lettuce leaves and parma ham.
Spread the vegetables on top and sprinkle with parmesan shavings.
Add a little bit of The Barbecue Sauce Glaze on top.