

Salami and spinach toasties



Ingredients:

Makes 4

1/4 cup basil pesto

4 Turkish pide rolls, split or multi grain sliced bread

8 slices Swiss cheese

60 grams baby spinach leaves

100 grams thinly sliced salami

150 grams marinated capsicum, patted-dry with paper towels

Olive oil cooking spray, optional

Method:

- 1) Spread pesto over roll bases. Top each with 1 slice of cheese, spinach, salami and capsicum. Top with remaining cheese and roll tops.
- 2) Preheat a sandwich press. Cook rolls until golden and toasted. Alternatively, heat a frying pan over medium-high heat. Spray rolls with oil and cook for 2 to 4 minutes each side, or until golden.
- 3) Cut rolls in half. Serve.