



JERNEJ KITCHEN

CHOPPED CHEESE SANDWICH WITH BELL PEPPERS

Chopped Cheese Sandwich with Bell Peppers is a gourmet sandwich that you'll adore. It's the perfect recipe for picnics and barbecues.

SERVES	4	PEOPLE
PREPARATION:	30	MINUTES
GRILL:	15	MINUTES
TOTAL TIME:	45	MINUTES

CHOPPED CHEESE SANDWICH

- 4 beef burger patties
- 4 sandwich breads (100g / 3.5 oz each)
- 1 tbsp butter, for bread
- 1 tbsp oil, for patties
- 1 yellow bell pepper
- 1 red bell pepper
- 1 green bell pepper
- 1 onion
- 1 tsp oil, for vegetables
- 1 tbsp white wine vinegar
- 8 thin mozzarella slices

TOOLS AND EQUIPEMENT

- grill
- spatula
- griddle or cast iron pan

PREPARATION

Heat your gas grill or fire up the grill to get the grill temperature to about 250 °C or 480 °F. When the grill is hot, clean the rack with a long brush. Remove the meat from the fridge for at least 30 minutes before grilling. We will need a cast iron griddle or cast iron pan for the grilling. If you don't have a grill, you can make them on the stove on a very high heat, too.

BREAD

Cut the sandwich bread lengthwise. Add butter to the griddle and toast the bread on each side for about a minute or until golden. Set aside until needed.

BEEF PATTY

Pour oil onto the griddle and add the beef patties. Grill on one side for 2 minutes, then turn and chop with a grill spatula (turner). Grill for another 2 - 3 minutes.

ADD THE VEGGIES

Clean the peppers and cut into thin slices. Peel the onion and cut it into thin slices. Pour oil into a griddle, add the vegetables and grill for 3 - 4 minutes. Season with white wine vinegar and salt and toss to combine. Divide the veggies into four parts on the griddle. Add one chopped beef patty onto each chunch of vegetables. Add two slices of Mozzarella cheese on top to cover the meat and vegetables and grill until the cheese melts.

SANDWICH

Add the prepared vegetable and meat filling into the sandwich