

California Asparagus Sandwich with Roasted Red Pepper, Mozzarella, Pancetta and Lemon Aioli

Lemon Aioli

1/2 teaspoon lemon zest, finely chopped
1 tablespoon lemon juice
2 cloves garlic, finely chopped
1/8 teaspoon salt
1/3 cup mayonnaise
1 tablespoon olive oil



Sandwich

4 squares focaccia bread (5"x5")
1-1/2 cups baby arugula leaves (lightly packed) or baby lettuces
1 cup roasted red pepper, well drained and julienned
8 oz. fresh mozzarella cheese, sliced 1/4 inch-thick
16 asparagus spears, cooked fork-tender
4 slices pancetta (1/8 inch thick), cooked almost crisp, break into 2 inch pieces (8 slices bacon may be substituted)

Make sure all ingredients are at room temperature before proceeding.

To make Lemon Aioli, whisk together lemon zest, lemon juice, garlic and salt; whisk in mayonnaise and oil.

Spread smooth side of each focaccia square with 1/2 tablespoon aioli. Divide remaining ingredients among 4 squares focaccia, layered in the order listed. Top with remaining focaccia squares. Cut each sandwich in half into 2 triangles.

Sandwiches can be served at room temperature or warmed for a few minutes in the oven at 450° F. Sandwiches should not be hot.

Serves 4.

Nutrition Facts Per Serving: 840 Calories, 380 Calories from Fat, 43g Fat, 15g Saturated Fat, 50mg Cholesterol, 1530mg Sodium, 90g Carbohydrate, 5g Dietary Fiber, 28g Protein. Percentage of Daily Values: 80% Vitamin A, 80% Vitamin C, 35% Calcium, 30% Iron

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