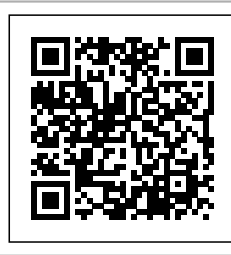


# Mozzarella in Carrozza



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Recipe by: Laura Vitale

Serves 2

**Prep Time: minutes**

**Cook Time: minutes**

## Ingredients

- \_\_ 4 Slices of White or Wheat bread, crust removed if you would like.
- \_\_ 4 Slices of Fresh Whole Milk Mozzarella
- \_\_ 2 Eggs, beaten and seasoned lightly with a little salt and pepper
- \_\_ ½ cup of Flour
- \_\_ 2 tsp of Olive Oil

1) Preheat the oil in a small non stick skillet over medium heat. Sandwich 2 slices of mozzarella between 2 pieces of bread. Dredge in flour and shake off any excess, dip in the beaten egg and add it to the hot skillet.

2) Cook for a few minutes on each side or until golden brown on both sides and the mozzarella has melted. Serve right away!

