

Grilled Mozzarella Sandwich with Smoky Eggplant and Sun-Dried Tomatoes

A very grown-up grilled cheese sandwich best savored alone because it's a bit messy. The greenery is optional, but I think it would add a nice crunch.

2 slices good, firm sourdough bread, or other non-squishy bread of choice
a few spoonfuls of [smoky roasted eggplant-garlic dip](#)
3-4 medallions fresh mozzarella, squeezed dry between paper towels
3-4 sun-dried tomatoes, also pressed dry if packed in oil
a few fresh basil or arugula leaves, if you're lucky to have them on hand (I wasn't)
olive oil spray, or olive oil

Use the bread to make a sandwich, with the eggplant slathered on one bread slice and the rest of the ingredients layered inside. Heat a griddle or nonstick grill pan over medium heat.

Coat the top of the sandwich with olive oil spray (or brush with olive oil). When the griddle is hot, flip the sandwich over onto the griddle, using caution so everything doesn't fall out. Cook until the cheese begins to ooze and the underside of the bread is golden brown. Flip the sandwich and cook the other side.