

# Paprika rolls with Vacherousse d'Argental and Mediterranean vegetables



## Informations

People : 4

## Ingredients

- 400 g Vacherousse d'Argental
- 4 paprika rolls
- 4 tomatoes
- 5-peppercorn blend
- 2 red onions
- Your choice of mushrooms
- Savory

## Preparation steps

1. Cut rolls in half lengthwise and cover each half with slices of Vacherousse d'Argental.



2. Halve tomatoes and arrange on top of cheese.
3. Season with 5-peppercorn blend.
4. Bake at 200°C for 15 minutes. Important: ensure rolls are side by side in the oven and not on top of one another.
5. Meanwhile, cut onions into rings and sauté with mushrooms.
6. Remove rolls from oven and garnish with onion and mushroom mixture.