

The Brown Sugar Bacon Luxe Stuffed Sub Sandwich Paneer Perfection

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OVEN
375°F

TIME
15-20 min

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INGREDIENTS

1 loaf of French bread (a good, sturdy one works best)
1 lb of paneer, cubed
1 cup of brown sugar
1 lb of bacon (your favorite kind!)
1 large onion, sliced
1 large bell pepper (any color), sliced
1 cup of shredded mozzarella cheese
1/4 cup of mayonnaise
Salt and freshly ground black pepper, to taste

DIRECTIONS

1. Prepare the : Paneer: Preheat your oven to 375°F (190°C). In a medium bowl, add the cubed paneer and brown sugar. Toss gently until the paneer cubes are thoroughly coated. Set aside.
2. Bake the : Bacon: Lay the bacon strips in a single layer on a baking sheet lined with foil (for easy cleanup!). Bake in the preheated oven for 15-20 minutes, or until it reaches your desired crispiness. Cooking time will vary depending on the thickness of your bacon. Once cooked, transfer the bacon to a paper towel-lined plate to drain, then crumble once cooled slightly.
3. Cook the : Paneer and Vegetables: While the bacon is baking, heat a large skillet over medium heat. Add the brown sugar-coated paneer and cook, stirring occasionally, until golden brown and slightly caramelized, about 5-7 minutes.
4. Add the sliced onion and bell pepper to the skillet with the paneer. Continue to cook until the vegetables have softened and are lightly browned, about 8-10 minutes. Season with salt and pepper to taste.
5. Prepare the : Bread: Carefully cut the French bread loaf in half lengthwise. Using your hands or a spoon, gently hollow out some of the soft bread from the inside of both halves to create a well for the filling. This ensures your sub won't be too bready and will hold more delicious stuffing.
6. Assemble the : Sub: Spread a thin layer of mayonnaise on the inside of both cut halves of the French bread. Lay the cooked paneer and vegetable mixture evenly onto the bottom half of the bread.

7. Crumble the crispy bacon on top of the paneer mixture.
8. Generously sprinkle the shredded mozzarella cheese over the bacon and paneer.
9. Place the top half of the : French bread over the filling and gently press down to secure the sandwich.
10. Bake the : Stuffed Sub: Carefully wrap the entire stuffed sandwich in foil. Place it back on the baking sheet and bake in the oven for 10-15 minutes, or until the cheese is completely melted and bubbly, and the bread is warmed through.
11. Serve: Remove from the oven, unwrap, and slice into individual portions. Serve hot and prepare for compliments!

SWAPS & NOTES

French Bread: While French bread is ideal for its sturdy crust and soft interior, a long Italian loaf or even a softer sub roll could work if you adjust baking times.

Paneer: If paneer isn't readily available, firm tofu (pressed and cubed) could be a substitute, though the flavor and texture will be different.

For a meat option, cooked chicken or even seasoned ground beef could work, but then it wouldn't be "Paneer Perfection!"
Brown Sugar: You can adjust the amount of brown sugar based on your sweetness preference.

For a less sweet profile, reduce it to 1/2 cup.

TIPS FOR SUCCESS

Don't Overcrowd the Skillet: When cooking the paneer and vegetables, cook in batches if necessary to avoid overcrowding the pan. This ensures they brown properly rather than steam.

Adjust Sweetness: Taste the brown sugar-coated paneer as it cooks.

If you prefer it less sweet, you can rinse the paneer slightly before cooking, or just use less brown sugar initially.

