



These sandwiches are just the kind of thing that Billy's Beach Burgers and Sushi would serve beachside. Have a "Save the Beach" dance party of your own; just make sure to serve these fun flip flop sandwiches!

## Reminders

- All actions involving knife cutting, skewering, stove and oven usage, and electrical appliances (food processor, blender, etc.) should be handled or supervised by a grown-up.
- Ask parents of partygoers if children have any food allergies!
- Only a grown-up should use the cookie cutter.

## Special Equipment Needed (Optional)

- Flip-flop-shaped cookie cutter\*

\*If you don't have a flip-flop-shaped cookie cutter, use baguettes (instead of sliced sandwich bread) since they have a natural flip-flop-looking shape.

## What You'll Need

- A loaf of sliced sandwich bread or baguette
- 1 lb. fresh mozzarella cheese
- 2 lbs. heirloom tomatoes
- 1 bunch basil leaves
- Olive oil (for drizzling)
- Salt and pepper (to taste)
- Bell peppers in various colors



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# BILLY'S FLIP FLOP CAPRESE SANDWICHES

## How To Make it

1. Have a grown-up cut flip flop shapes out of the bread.
2. Have a grown-up cut the mozzarella into quarter-inch-thick rounds, then cut flip flop shapes out of the cheese.
3. Wash the tomatoes well then have a grown-up cut the tomatoes into rounds.
4. Wash the basil leaves well and pat dry with a paper towel.
5. Drizzle a bit of olive oil on the bread.
6. Layer the mozzarella, tomatoes, and basil leaves on the bread, then season lightly with a pinch of salt and pepper. Top with another slice of bread.
7. Have a grown-up cut bell peppers into strips about a quarter-inch-thick and about three-fourths the length of your bread. You will need two strips for every sandwich you're serving.
8. Place bell pepper strips in a V shape and secure where the two strips meet with a toothpick.
9. Let partygoers know to remove toothpick before eating flip flop sandwiches.



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