

Grilled Veggie Sandwich

Servings: 6

INGREDIENTS

- 1 ea eggplant, trimmed, sliced 1/4" thick lengthwise
- 1 lb Vidalia onions, trimmed, cut into 1/4" rings
- 8 oz zucchini, trimmed, sliced 1/4" thick lengthwise
- 6 ea Chef's Line™ 9-Grain Sprouted Bun
- 6 oz roasted red peppers
- 8 oz pesto basil sauce
- 8 oz smoked mozzarella, sliced thin
- 6 oz Rykoff Sexton™ Dark Ale Mustard

PREPARATION

Mix pesto with each of the sliced vegetables but keep separate. Heat grill and season veggies with salt and pepper.

Grill off the veggies and keep separate.

Heat oven to 350°F. Split each bun and spread dark ale mustard on each side.

Evenly divide the ingredients onto the 6 buns. Place the top on each and wrap in foil.

Place in oven for 20 min. Weigh down the sandwiches with a cast iron skillet. Serve hot.

