

"Grilled" Vegetable Sandwich

Ingredients

1 small globe eggplant, sliced into 1/2- inch thick pieces
1 zucchini, sliced lengthwise into 1/2-inch thick pieces
1 small yellow squash, sliced lengthwise into 1/2-inch thick pieces
1 small red onion, sliced into 1/2-inch thick pieces
1 red bell pepper, just the sides, seeded
Olive oil
Kosher salt and freshly ground pepper to taste
A loaf of ciabiatta-type of bread, or something cool like that
1 cup store-bought pesto



Place the vegetables in a bowl and drizzle with olive oil. Season with kosher salt and pepper.

Place on a preheated grill pan (or bbq) and grill until tender. Slice a piece of the bread off and cut it in half. Drizzle the bread with olive oil.

Remove the veggies from the grill. Place the bread on the grill pan (or bbq) and let it brown a bit. Spread pesto on one side of bread. Place an assortment of all the veggies on the bread, close up shop and start eating.