



ORGANIC FIRE ROASTED VEGETABLE PANINI

An organic panini for all our vegetarians out there, as well as those individuals who are looking for a healthier meal offering.

Yield: 1 serving

INGREDIENTS

2 Slice	RICH'S MULTIGRAIN PANINI BREAD (6 PACK) (#00311)
2 Slice	Organic eggplant
2 Each	Organic plum tomatoes cut in half
3 Each	Organic Scallions
2 tbsp.	Organic Pesto sauce
1 oz	Organic fresh Mozzarella cheese, sliced
4 tbsp.	Organic extra virgin olive oil
	Salt
	Pepper



DIRECTIONS

- 1 Place eggplant slices, plum tomato, and scallions in a large bowl. Toss with 3 Tbsp olive oil to coat, and season with salt and pepper.
- 2 Grill vegetables on charcoal grill until tender, then cool.
- 3 To build sandwich, spread 1 Tbsp of pesto on each slice of bread, and layer sliced cheese, and grilled vegetables to form sandwich.
- 4 Brush each side of sandwich with olive oil, and grill on Panini grill until bread is crispy, and cheese is melted.