Grilled Italian vegetable panini

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This grilled vegetable panini sandwich is made with a combination of grilled summer vegetables, creamy fresh mozzarella on pesto lined Italian bread then the entire sandwich is grilled to golden brown goodness, for an easy satisfying summer meal that’s totally vegetarian.

There is something about lightly charred summer grilled vegetables sandwiched together with creamy fresh mozzarella that is just so good.

I love a good Italian panini sandwich something that’s easy to put together and delicious.

Tips and tricks when you make Grilled Italian vegetable panini

1. Vegetables: I used eggplant, zucchini and red bell peppers they are easy to grill and have so much flavor. You can customize this veggie panini by adding or subtracting your favorite vegetable .
2. Pesto: I used homemade pesto if you want a short cut use a good quality store-bought pesto.
3. Bread: A good sandwich starts with good bread. I love a crusty sliced Italian bread but your favorite sliced bread will work great in this recipe. Sliced ciabatta is another great choice.
4. The grill: I use a cast iron indoor grill pan(one of

my most used pan) but the vegetables can be grilled on an outside grill along with your BBQ.

Ingredients

- 4 slices Italian bread
- 1 eggplant
- 2 zucchini
- 1 red bell pepper
- 4 slices fresh mozzarella
- 1/2 cup pesto
- 2 Tbsp. butter

Instructions

1. Using a kitchen knife Slice the eggplant, red bell pepper and zucchini into thin slices. Then sprinkle with the Italian herbs, salt, pepper and drizzle with extra virgin olive oil
2. On a preheated indoor or out grill grill the vegetables until cooked and slightly charred.
3. Spread the bread slices with the pesto
4. Assemble the panini by lining with the vegetables and cheese. Add the butter to a flat pan. Grill the sandwiches until golden brown on both sides about 5 minutes per side. using a spatula to press the sandwich flat. ENJOY !!!