

ROASTED VEGETABLE PANINI w/ NUT FREE PESTO

YIELD: 100 SANDWICHES

Chef Sam Icklan

This sandwich packs in a ton of vegetables and a ton of flavor! While this recipe works perfectly as a vegetarian entrée, you can also substitute 1 slice of cheese for 1 oz. of grilled chicken. Instead of a panini press, this recipe uses two sheet pans to make hot pressed sandwiches en masse!

INGREDIENTS

- 14# red bell peppers, sliced into ¼" strips
- 15# eggplant, sliced into ¼" strips
- 10.25# red onions, sliced into ¼" strips
- 10.25# zucchini, sliced into ¼" strips
- ½ cup vegetable oil
- 3 TBSP Kosher salt
- 2 tsp ground black pepper
- 100 whole grain ciabatta rolls, sliced in half
- 12.5 cups Nut-Free Basil Pesto
- 12.5# sliced, reduced fat provolone cheese
- Cooking spray

DIRECTIONS

1. In a large mixing bowl, toss vegetables with oil, salt and pepper.
2. Spray sheet pans with cooking spray. Arrange vegetables on sheet trays, being careful not to crowd the pans to allow the vegetables to roast properly. Place sheet pans in an oven pre-heated to 400°F and roast until tender and beginning to brown, about 25-30 minutes, stirring or flipping vegetables halfway through cooking process.
3. While vegetables are cooking, arrange bottoms of ciabatta rolls on sheet trays lined with parchment paper. Spread 1 oz. Nut-Free Basil Pesto on each roll.
4. When vegetables are done cooking, add 4 oz. of vegetables to each sandwich and top with 2 oz. sliced provolone cheese. Top each sandwich with the top half of the ciabatta roll, and spray lightly with cooking spray.
5. Place another sheet of parchment paper on top of the sandwiches, and top with another sheet pan. Press down evenly on the sheet pan to create a panini-style sandwich.
6. Bake panini in a 400°F oven for 10-15 minutes, until sandwiches are heated through and cheese is melted.
7. Cut sandwiches in half diagonally and serve.

RECIPE NOTES - ROASTED VEGETABLE PANINI w/ NUT-FREE PESTO

Recipe credits as ¼ cup red/orange vegetables and ¾ cup other vegetables, 2 oz M/MA and 2 oz. whole grain equivalent

Nutritional information per serving*: 406 calories; 7.4 g sat. fat; 703 mg sodium; 31.4 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*