



## Roasted Italiano Sandwich

### Ingredients:

Cheese or topping

2 Zucchini, cut on the diagonal, with skin

2 Eggplant, half mooned

$\frac{1}{2}$  lb mushrooms, Portobello (about 4) is best, sliced thin

1 big Spanish onion, ( or 2 med.)sliced thin

2 peppers, red and green, sliced thin

$\frac{1}{2}$  cup chopped Italian parsley

2 teaspoons dried oregano

1 teaspoon dried thyme and marjoram, and fennel

2 teaspoons dried basil

1 teaspoon fresh rosemary

2 Tablespoons of Olive Oil, Salt and pepper to taste

Optional: splash of Balsamic Vinegar or Mirin

### Procedure:

Preheat oven to 400 degrees

Cut eggplant and lay out on paper towels, salt and let sit for 10 mins.

Prep all other veggies

Toss in big bowl with herbs and salt & pepper

On a big roasting pan, lay out all veggies to roast

Cook at 400 degrees for 15 mins, lower heat for 8 mins more

Should be nicely browned

Top with grated cheese of choice and fresh parsley

Serve as an opened sandwich on a crusty roll

Recipe by Chef Kathryn Bari, 1998