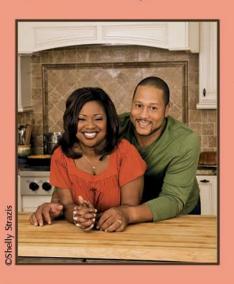
A Recipe



GRILLED VEGETABLE HERO from KNOPF with pickled peppers and provolone



This zippy Italian-style hero proves that a vegetable sandwich can be as hearty as one made with meat. We take colorful slices of grilled, lightly charred vegetables, an oil-and-vinegar dressing, tapenade (a pungent black-olive spread), fresh basil, and provolone cheese, and serve the whole things on a crackly seeded roll that will keep its texture while soaking up the delicious dressing. This satisfying sandwich is delicious topped with spiced Terra sweet-potato chips.

INGREDIENTS

2 zucchini, sliced lengthwise into ¼-inch strips

2 yellow summer squash, sliced lengthwise into 1/4-inch strips

2 large red or orange bell peppers, quartered lengthwise, seeded

1 medium red onion, sliced into ¼-inch strips

3 tablespoons red wine vinegar

1/2 cup extra-virgin olive oil, plus extra for drizzling

Four 8-inch Italian sandwich rolls (preferably with seeds), split lengthwise Kosher salt Freshly ground black pepper 6 tablespoons tapenade (or other black-olive spread)

8 thin slices provolone cheese

1/4 cup thinly sliced pickled banana peppers 24 whole basil leaves

Heat the grill or a grill pan to medium-high.

Arrange the zucchini, squash, bell peppers, and onion on a rimmed baking sheet.

Whisk together the vinegar and olive oil in a medium bowl to blend.

Brush the cut side of each roll with a small amount of the dressing mixture, then toss the vegetables with remaining dressing, and season with salt and pepper.

Grill the cut side of the rolls until toasted, about 1 minute. Place the rolls cut-side up on the plates.

Grill the vegetables until tender and lightly charred, turning and brushing occasionally with any dressing mixture left on the baking sheet, about 10 minutes.

Spread the bottom half of each roll with 11/2 tablespoons tapenade, and top with the warm vegetables. Cover the vegetables in each sandwich with two slices of cheese, and a quarter of the banana peppers and basil. Finish with an additional drizzle of olive oil and a pinch of salt and

Cover each sandwich with the top of roll, and press down gently to meld the flavors.

MAKES 4 SANDWICHES