

# A Recipe from **KNOPF**



## **GRILLED VEGETABLE HERO** with pickled peppers and provolone



©Shelly Strazis

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

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| 2 zucchini, sliced lengthwise into ¼-inch strips                    | Four 8-inch Italian sandwich rolls<br>(preferably with seeds), split lengthwise |
| 2 yellow summer squash, sliced lengthwise<br>into ¼-inch strips     | Kosher salt   |
| 2 large red or orange bell peppers,<br>quartered lengthwise, seeded | Freshly ground black pepper   |
| 1 medium red onion, sliced into ¼-inch strips                       | 6 tablespoons tapenade<br>(or other black-olive spread)                         |
| 3 tablespoons red wine vinegar                                      | 8 thin slices provolone cheese  |
| ½ cup extra-virgin olive oil, plus extra<br>for drizzling           | ¼ 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 1½ 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 pepper.

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

**MAKES 4 SANDWICHES**