



Yves Luncheon JN 8.06

Grilled Vegetable & Pepperoni Sandwiches

YIELD: 4

- 6 tablespoons Spectrum Mayonnaise
- 2 tablespoons fresh herbs, chopped (basil, thyme)
- freshly ground black pepper

- 8 slices sour dough bread
- 2 cups marinated sliced vegetables (eggplant, zucchini, yellow squash, red peppers)
- 1 pkg. Yves Meatless Pepperoni Slices
- 8 slices fresh mozzarella cheese
- ½ red onion, sliced into half moons
- 1 cup arugula leaves

In a small bowl, combine the mayonnaise with the fresh herbs and black pepper.

Spread each slice of bread with the herbed mayonnaise. Evenly distribute the assorted vegetables amongst half the bread slices. Add the sliced Meatless Pepperoni and mozzarella cheese, red onion, and arugula. Close sandwiches, cut in half and serve.

Serve with:

- Garden of Eatin ~ Tortilla Chips
- Celestial Seasonings Latte ~ Golden Vanilla
- Health Valley ~ Chocolate Chip Cookies
- Carrot & Celery Sticks