

# Grilled Vegetable & Mozzarella Paninis

Serves 4:

## Ingredients

Balsamic Vinaigrette:

2 garlic cloves, pressed  
2 tablespoons dijon mustard  
1/4 cup balsamic vinegar  
kosher salt and freshly ground black pepper  
1/2 cup good extra virgin olive oil

2 small, or 1 large eggplant, sliced lengthwise  
2 zucchini, sliced lengthwise  
2 red bell peppers, insides cleaned and sliced  
2 small red onions, sliced into rings  
1-8 ounce fresh mozzarella ball, sliced  
2 small, or 1 large ciabatta loaf (s)

Basil Pesto:

1 large bunch fresh basil leaves, washed and dried  
2 garlic cloves, roughly chopped  
1 handful of pine nuts or walnuts  
1/4 freshly grated Parmesan cheese  
kosher salt and freshly ground black pepper  
1/4 to 1/2 cup good extra virgin olive oil

## Preparation

To make vinaigrette: combine garlic, mustard, vinegar, kosher salt and freshly ground pepper. Slowly whisk in olive oil until emulsified; taste and adjust seasoning. Pour 1/2 cup of dressing over sliced vegetables and toss. Reserve remaining vinaigrette as a spread. Let veggies marinate for a few minutes.

Heat large grill pan over medium heat and brush with oil. Lay vegetable slices in pan on the diagonal to grill; flip as they caramelize on one side.

Make Basil Pesto: add basil leaves, garlic, nuts, Parmesan, salt and pepper to food processor.  
Pulse until chopped and combined.  
Slowly drizzle in olive oil until pesto forms a loose paste; taste and adjust seasoning.

Slice bread into sections, then horizontally to open. Scoop out extra dough.  
Spread Balsamic Vinaigrette, or Basil Pesto on cut sides of bread.  
Top with mozzarella cheese, basil leaves, and grilled vegetables.  
Place composed sandwiches on grill pan and cook over medium heat.  
Use a press to weigh down each side as it cooks.  
Serve bubbling hot.

*passioneats* | 2.15.2011  
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