

## Grilled vegetable panini

Prep time : 35 min Portions : 4



### Ingredients:

- 1 small sweet potato, peeled and thinly sliced
- 1 onion, peeled and thinly sliced, approximately 1 cm thick (½ inch) thick
- 1 red pepper cut in strips
- 1 zucchini sliced lengthwise
- 30 ml (2 tablespoons) olive oil
- 4 Panini or baguette breads cut crosswise
- 30 ml (2 tablespoons) of Dijon mustard
- 225 g (½ pound) of crumbled feta cheese
- Salt and pepper

### Preparation:

1. Preheat the sandwich grill to maximum heat.
2. In a large bowl, mix the sweet potatoes, onion, pepper, zucchini and the oil together.
3. Add a small amount of salt and pepper.
4. Cook on the sandwich grill for 15 to 20 minutes or until the vegetables are tender.
5. Cut the bread in two lengthwise and spread mustard on the inside of the bread.
6. Put half of the cheese on and set aside as you remove the vegetables from the grill, lower the heat to medium and clean the grill.
7. Put the vegetables inside the bread and top it off with the rest of the cheese and close the Paninis.
8. Put the sandwich on the grill and press.
9. Cook each side for approximately 3 minutes.
10. Cut Paninis in two and serve with a green salad.