

## **Grilled Vegetable Sandwich with Basil Aioli**

### **Sandwich Ingredients**

2 yellow squash, cut length wise into 1/4 inch slices  
2 zucchini, cut length wise into 1/4 inch slices  
1 large eggplant, cut length wise into 1/4 inch slices  
1 yellow onion, cut into 1/4 inch slices  
1 portabella mushroom, cut into 1/4 inch slices  
4 - one ounce slices of provolone or mozzarella cheese  
1 – 12 oz whole grain baguette, cut into 4 each pieces  
Vegetable oil cooking spray

### **Basil Aioli Ingredients**

1/4 cup low-fat mayonnaise  
1 cup fresh basil  
1 tsp minced garlic

Blend Aioli ingredients in blender until smooth.

### **Directions**

1. Preheat grill. Spray grill with cooking spray and add vegetables to grill in a single layer.
2. Grill for about 4-5 minutes on each side until grill marks are evident, but vegetables are not burned.
3. Slice baguette pieces and coat lightly with cooking spray.
4. Lay baguette halves on grill for 1-2 minutes to toast.
5. Add vegetables to each baguette half and layer with one slice cheese and top with 1 tbsp aioli.  
Recipe makes 4 sandwiches.

### **Nutrition information per sandwich**

Calories: 440; Carbohydrates: 56 g; Protein: 20 g; Fat: 15 g; Fiber: 10 g