



Seasonal Vegetable Panini with Roasted Asparagus Pesto and Fresh Mozzarella

Add any and all of your favorite grilled or roasted vegetables – zucchini, eggplant, fennel....

Yield: 6 ea

Ingredients

6 ea	Roma tomatoes, sliced lengthwise
12 sl	Ciabatta, or your favorite rustic, artisan bread, sliced ½”
12 oz	Fresh mozzarella cheese, sliced ¼”
1 ½ C	Roasted Asparagus Pesto, recipe follows
18 or so...	Garlic cloves, roasted
As needed	Salt and freshly cracked black pepper
6 oz	Goat cheese
As needed	Olive oil

Method

1. Place the tomatoes, cut side down, on a rack on a parchment-lined sheet pan. Drizzle with olive oil. Slow roast in 200°F conventional oven for approximately 3 hours, until the tomatoes have lost all of their excess moisture and have turned a dark red. Reserve.
2. Place slices of fresh mozzarella on one slice of bread. Spread asparagus pesto on top of the cheese. Top with slow roasted tomato halves and some roasted garlic cloves. Season with salt and pepper.
3. Spread goat cheese on the other slice of bread, and place it on top of the tomato and garlic, with the cheese side on the inside of the sandwich.
4. Brush the outside of each side of the sandwich with olive oil and grill in a sandwich press until the bread is golden and cheese has melted.



Roasted Asparagus Pesto
Adapted from a New York Times recipe

Yield: 1 ½ C

Ingredients

1 #	Asparagus, trimmed, cut into 2" pieces
2 – 3 T	Lemon zest, grated
As needed	Olive oil
As needed	Salt and freshly cracked black pepper
1 ea +	Garlic cloves, as desired
¼ C	Pine nuts, toasted
¼ C + as needed	Olive oil
¾ C	Parmesan cheese, freshly shredded
2 oz +	Lemon juice, fresh, as desired

Method

1. Spread the asparagus on a parchment paper-lined half sheet pan in a single layer; sprinkle liberally with the lemon zest. Drizzle with the olive oil and season with salt and pepper. Roast in 400°F conventional oven until just tender.
2. Cool slightly. Place the asparagus in a food processor and add the garlic, pine nuts, and 2 T of olive oil, Parmesan cheese. Season with salt and pepper.
3. Process until smooth, scraping down the sides of the bowl as necessary. Gradually add the remaining olive oil, adding more to adjust the consistency.
4. Add the lemon juice and season with salt and pepper.

Note: May be refrigerated for up to one day.