



CSA:

Mixed Greens
Eggplant
Cherry Tomatoes

Vegetarian Eggplant Panini



Use a gluten-free bread of your choice!

SHOPPING LIST:

- Panini Bread
- Fontina Cheese
sliced or shredded
- Balsamic Vinegar
- Lemon
- Mayonnaise
- Garlic Powder
- Salt and pepper

RECIPE:

Step 1: Prep Vegetables

Preheat oven to 400°F. Wash produce. Halve lemon and cut potatoes into wedges. Halve cherry tomatoes lengthwise and thinly slice eggplant.

Step 2: Roast Potatoes and Eggplant

Toss potato wedges in olive oil, salt, pepper, and garlic powder. Do the same with the eggplant and place in single layer on a separate baking tray. Cook 30-35 minutes, or until tender, flipping after 15 minutes.

Step 3: Make Balsamic Lemon Mayo

Mix ~ 1/4c mayo with 1 tbs balsamic vinegar and a squeeze of lemon. Add salt and pepper and adjust ingredients to taste.

Step 4: Assemble Panini & Toast

Spread Balsamic Lemon mayo on bread and layer with roasted eggplant, fontina cheese, mixed greens, and cherry tomatoes.

Step 5: Toast and serve!

Toast sandwich in a panini press, or like a grilled cheese in a pan. Plate with potato wedges and serve with extra Balsamic Lemon Mayo for dipping!



Helpful Tips:

Toss your mixed greens in a tiny bit of olive oil, salt, and pepper to up the flavor of any sandwich!

Substitute a side salad instead of potato wedges to make sure to use up all the greens you got in your CSA this week!

renewal.jaime@gmail.com

