

## Roasted Veggie Hummus Sandwich

Vibrant in every way, this sandwich is a rainbow of colour and flavor. Bring on picnics, enjoy alongside a bowl of soup for a hearty and healthy lunch. The hummus and goat cheese spread wrap around a host of vegetables roasted to perfection. This is a sandwich you won't want to share!

Serves 6

1 cup goat cheese  
3 tbsp Milanese Gremolata Infused Olive Oil  
½ cup fresh basil, chiffonade (thinly sliced)  
2 tbsp EVOO  
1 tsp sea salt  
1 tsp fresh ground black pepper  
2 sweet bell peppers  
1 red onion  
2 small zucchini  
1 medium cucumber  
2 large carrots  
6 leaves lettuce  
12 slices whole grain bread  
2 cups beet hummus

Preheat oven to 400°F and line a sheet pan with parchment paper.  
Stir together goat cheese, Milanese Gremolata and basil and set aside.

Slice the bell peppers into wide strips, slice the red onion into ½ inch thick slices and trim ends of zucchini then slice zucchini in 1" thick slices, lengthwise. Lay zucchini, onion slices and pepper slices on the prepared sheet pan.

Drizzle veggies with 2 tbsp EVOO, sprinkle with half the sea salt and black pepper.  
Place vegetables into preheated oven and roast for 10 minutes. Flip veggies over and repeat with remaining EVOO salt and pepper. Roast in oven for 10 minutes, or until caramelized and roasted. Remove from oven and cool to room temperature.

Peel carrots, then slice into ribbons with a wide-blade vegetable peeler and slice cucumbers into long ½ inch thick slices. Lightly toast bread and lay them on a clean cutting board.

To assemble, spread one 6 slices of bread with hummus, then the goat cheese mixture onto the remaining slices. Layer the fresh and roasted veggies in any order you like, on the hummus spread and top with a leaf of lettuce. Top each sandwich with a bread slice spread with goat cheese. Serve immediately.