



# BRATWURST PANINI WITH GRILLED VEGETABLES

## INGREDIENTS

4 (pre-baked) panini sandwiches

1 red and 1 yellow bell peppers

2 red onions

1 zucchini

2 tbsp olive oil

1 package Garden Gourmet Sensational Bratwurst

1 tbsp dried oregano

salt

pepper



4 SERVINGS



30 MIN



EASY

Try this Bratwurst Panini with Grilled Vegetable that is perfect for a quick snack or delicious lunch. The bratwursts are grilled to perfection, giving them a smoky flavor that pairs beautifully with grilled vegetables.

## PREPARATION

### 1. Prepare the vegetables

Have freshly baked panini's or bake pre-baked panini's according to instructions on the package. Cut peppers into strips, zucchini into slices and onion into rings.

### 2. Mix the vegetables

Mix the vegetables in a bowl with olive oil and sprinkle with salt and pepper and oregano.

### 3. Grill the vegetables

Heat the grill pan over medium-high heat and grill the vegetables about 10 min. until crispy tender.

### 4. Grill the sausages

Brown the sausages according to instructions on the package.

### 5. Assemble panini

5. Halve the buns lengthwise so that the halves remain together. Divide the vegetables into the sandwiches and place the sausages on top.

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