

BRATWURST PANINI WITH GRILLED VEGETABLES

INGREDIENTS

 4 SERVINGS

 30 MIN

 EASY

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

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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