

Grilled Vegetable Sandwiches



Campbell's Kitchen

At a glance



Prep
20 min.



Total
35 min.



Serves
4

Grill: 15 min.

Imagine this...a mix of Mediterranean vegetables like eggplant, zucchini and peppers lightly grilled, topped with cheese and served on soft hoagie rolls. No need to imagine, these sandwiches are easy to make and absolutely delicious.

What You'll Need

- 1/2 cup Pace® Picante Sauce
- 1/4 cup red wine vinegar
- 1 teaspoon dried oregano leaves, crushed
- 1/4 teaspoon garlic powder **or** 1 clove garlic, minced
- 2 portobello mushrooms
- 1 small eggplant, sliced lengthwise 1/2-inch thick
- 2 small zucchini, sliced lengthwise
- 1 large green **or** red pepper, cut into halves
- 4 long Pepperidge Farm® Deli Classic Soft Hoagie Rolls, split and toasted
- 1/2 cup shredded mozzarella cheese (about 2 ounces)

How to Make It

- 1 Stir the picante sauce, vinegar, oregano and garlic in a small bowl.
- 2 Lightly oil the grill rack or a grill pan and heat it to medium. Grill the mushrooms, eggplant, zucchini and pepper for 15 minutes or they're until tender, turning halfway through grilling and brushing often with the picante sauce mixture. Slice the mushrooms and the pepper.
- 3 Serve the vegetables in rolls and top with the cheese. Serve with additional picante sauce.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	317
Total Fat	9g
Saturated Fat	3g
Cholesterol	8mg
Sodium	684mg
Total Carbohydrate	50g
Dietary Fiber	8g
Protein	14g
Vitamin A	10%DV
Vitamin C	39%DV
Calcium	19%DV
Iron	13%DV

Avocado Melon Salad & Picante Honey Dressing



At a glance

 **Prep**
20 min.

 **Total**
20 min.

 **Serves**
6

Servings: 1 cup each

What a refreshing fruit and spinach salad! The easy honey dressing is spiked with picante sauce and it's all tossed together just before topping with toasted almonds.

What You'll Need

- 1/2 cup Pace® Picante Sauce
- 3 tablespoons honey
- 2 tablespoons lime juice
- 1 tablespoon vegetable oil
- 3 cups fresh spinach leaves, torn into bite-sized pieces
- 2 cups cubed cantaloupe
- 1 large avocado, peeled, pitted and cut into cubes (about 1 cup)
- 1/4 cup toasted slivered blanched almonds

How to Make It

- 1 Beat the picante sauce, honey, lime juice and oil in a large bowl with a fork or whisk.
- 2 Add the spinach, cantaloupe and avocado and toss to coat. Sprinkle with the almonds. Serve immediately.

Recipe Tips

- *Tip:* To toast the almonds, arrange the almonds in a single layer in a shallow baking pan. Bake at 350°F. for 10 minutes or until they're lightly browned.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	170
Total Fat	10g
Saturated Fat	1g
Cholesterol	0mg
Sodium	192mg
Total Carbohydrate	20g
Dietary Fiber	4g
Protein	3g
Vitamin A	67%DV
Vitamin C	46%DV
Calcium	4%DV
Iron	6%DV