## **Open-Face Vegetable Melts with Pesto**

The recipe and photography for this post was provided by Carolyn Hodges of <u>The Dinner Shift.</u>

Prep Time: 10 minutes Cook Time: 15 minutes Total Time: 25 minutes

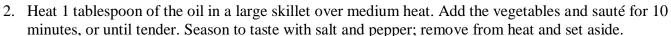
Serves 4

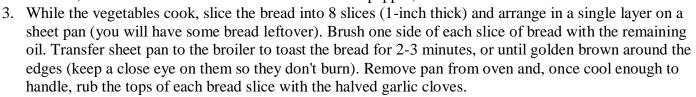
## **Ingredients**

- 2 tablespoons olive oil, divided
- 4 cups chopped, quick-cooking vegetables (bell peppers, zucchini, mushrooms, etc.)
- Salt and pepper
- 1 loaf Heinen's Multigrain Bread
- 2 whole peeled garlic cloves, halved
- 4 slices Heinen's provolone cheese, halved
- ½ cup Heinen's Pesto Sauce









4. Top each slice of bread with 1/8 of the vegetables, followed by half a slice of provolone. Return pan to broiler and toast for 2-3 minutes more, or until cheese melts. Serve topped with 1-2 teaspoons pesto sauce.

