

Open-Face Vegetable Melts with Pesto

The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#).

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
- ¼ cup Heinen's Pesto Sauce



Instructions

1. Preheat broiler.
2. Heat 1 tablespoon of the oil in a large skillet over medium heat. Add the vegetables and sauté for 10 minutes, or until tender. Season to taste with salt and pepper; remove from heat and set aside.
3. While the vegetables cook, slice the bread into 8 slices (1-inch thick) and arrange in a single layer on a sheet pan (you will have some bread leftover). Brush one side of each slice of bread with the remaining oil. Transfer sheet pan to the broiler to toast the bread for 2-3 minutes, or until golden brown around the edges (keep a close eye on them so they don't burn). Remove pan from oven and, once cool enough to handle, rub the tops of each bread slice with the halved garlic cloves.
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.