

Portobello Mushroom Sandwich with Roasted Red Peppers

- 4 large portobello mushrooms, stems removed
- 8 TBSP Italian dressing
- 8 slices Ezekiel Bread
- 1-7oz jar roasted red peppers
- 4 slices Vegan provolone cheese (if desired)
- 2 zucchini

Brush both sides of portobello mushrooms with 2 TBSP of Italian dressing. Place mushrooms in large skillet or flat grill pan. Place another heavy pan on top of mushrooms while they cook so they get cooked flat and all the way through, about 5 to 7 minutes. Place roasted red bell pepper on top of mushroom during last minute of cooking to warm up the bell peppers. If desired, place cheese on top of peppers and warm until melted. Serve on slices of toasted Ezekiel bread.

Serve with Oven Roasted Zucchini

Cut the to zucchini lengthwise, brush one teaspoon of olive oil on outside of zucchini. Roast in the oven at 400 degree for 5 to 7 minutes until lightly browned.