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Grilled Eggplant Panini

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Ingredients

- 2 tablespoon mayonnaise, reduced-fat
- 2 tablespoon basil, fresh, chopped
- 2 tablespoon oil, olive, extra virgin, divided
- 1 small eggplant, cut into 8 1/2-inch slices
- 1/2 teaspoon garlic salt
- 8 slice(s) bread, whole-grain
- 8 slice(s) cheese, mozzarella, thinly sliced
- 1/3 cup(s) pepper(s), red sweet, roasted, sliced
- 4 slice(s) onion(s), red, thinly sliced

Preparation

1. Preheat grill to medium-high.

2. Combine mayonnaise and basil in a small bowl. Using 1 tablespoon oil, lightly brush both sides of eggplant and sprinkle each slice with garlic salt. With the remaining 1 tablespoon oil, brush one side of each slice of bread.

3. Grill the eggplant for 6 minutes, turn with a spatula, top with cheese, and continue grilling until the cheese is melted and the eggplant is tender, about 4 minutes more. Toast the bread on the grill, 1 to 2 minutes per side.

4. To assemble sandwiches: Spread basil mayonnaise on four slices of bread. Top with the cheesy eggplant, red peppers, onion and the remaining slices of bread. Cut in half and serve warm.