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Roasted Veggie and Swiss Sandwiches

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Ingredients

- 1 small zucchini, thinly sliced
- 1 squash, yellow, thinly sliced
- 1 medium onion(s), finely chopped
- 1/3 cup(s) mushrooms, fresh, sliced
- 1/2 pepper(s), red, bell, cut into thin strips
- cooking spray, olive oil-flavored
- salt and black pepper
- 4 pita, rounds
- 4 teaspoon dressing, Italian
- 3/4 cup(s) cheese, Swiss, shredded

Preparation

1. Place zucchini, summer squash, onion, mushrooms, and sweet pepper on a baking sheet; lightly coat with nonstick cooking spray. Roast in a 450° oven about 10 minutes or until vegetables are tender. Season to taste with salt and pepper.

2. Divide roasted vegetables among pita bread rounds; drizzle with salad dressing. Top with shredded cheese. Place the pitas on the unheated rack of a broiler pan. Broil 4 inches from heat about 3 minutes or until cheese melts.