

Grilled Eggplant Sandwich w/ Creamy Mushroom Spread

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8 oz. mushrooms, chopped
1 medium shallot, minced
1 clove garlic, chopped
4 T olive oil, divided
¼ t red pepper flakes
½ t fresh thyme leaves
8 oz. cream cheese, softened

¼ C sundried tomatoes
1 medium eggplant, slice into 4 planks
1 large zucchini, sliced into 4 planks
1 ½ t dried oregano
2 C fresh spinach
1 baguette, cut into 4 equal pieces (sandwich size)
Salt & pepper to taste

Preheat medium sauté pan over medium-high heat. Add 2 T olive oil, mushrooms, shallot, garlic, red pepper flakes, thyme, salt & pepper to taste. Sauté until mushrooms begin to brown. Remove from heat, and cool for 5 minutes.

In the bowl of a food processor, add mushroom mixture, cream cheese, and sundried tomatoes. Pulse until smooth. Set aside.

Preheat grill (or grill pan). Brush each side of eggplant and zucchini with remaining olive oil, then sprinkle dried oregano, salt and pepper (to taste). Grill 4-6 minutes per side until cooked through. Remove from heat, and set aside to cool.

To assemble sandwiches, split each baguette piece. Generously spread mushroom mixture on interior of baguette. Add ½ C fresh spinach, then one slice each of eggplant and zucchini. If desired, wrap sandwich with parchment to serve.

Serves 4

