

## Vegetarian Sandwich

Recipe Yield: 24

Serving Size: 1 big ceramic plate—1.2 oz bread, 1 oz Gouda, ~5.5 oz vegetables

### Ingredients:

- 30 oz broccoli, cut into small, bite-size florets
- 4 Tbsp extra virgin olive oil
- 2.67 Tsp Kosher salt
- 2.67 Tsp ground black pepper
- 72 oz Portabella mushrooms, ½ inch thick slices
- 30 oz red bell peppers, ¼ inch thick slices
- 1.5 cups light mayonnaise
- 4 Tbsp garlic, chopped
- 28.8 oz Texas toast
- 24 oz Gouda cheese, shredded

### Day Before Directions:

1. Slice vegetables—mushrooms, broccoli and red peppers.
2. In a small bowl, combine mayonnaise and garlic; season with salt and pepper.
3. Cover prepared ingredients with plastic, label, date and place in the walk-in.

### Day Of Directions:

4. Heat broiler to 375.
5. On a sheet pan, toss broccoli with olive oil and season with salt and pepper. Broil, tossing once or twice, until broccoli begins to char, about 4-6 minutes.
6. Add mushrooms and bell peppers to sheet pan. Season with salt and pepper. Toss to combine. Broil, tossing once or twice, until vegetables are tender, about 8-10 minutes. Set aside and let cool.
7. Place bread on a work surface. Dividing evenly, spread with mayonnaise mixture, and top with vegetables, then cheese. Place on sheet pan, and broil until cheese is melted and lightly browned, about 4 minutes.