

Summer Veggie Grilled Sub

Ingredients:

- 1/4 cup mayonnaise
- 3 garlic cloves, minced
- 1 tablespoon lemon juice
- 1/8 cup olive oil
- 1 cup red bell peppers, sliced
- 1 zucchini, sliced
- 1 sweet red onion, sliced
- 1 yellow squash, sliced
- 1 loaf Italian bread, sliced vertically and then horizontally

Preparation:

Mix the mayonnaise, garlic and lemon juice together in a mixing bowl.
Cover and refrigerate until ready to use.
Brush the grate of the grill with olive oil.
Heat grill to high.
Brush the vegetables with olive oil on both sides.
Place the zucchini in the middle of the grill.
Place the peppers around the zucchini.
Put the squash around the peppers.
Put the onions to the outside.
Grill for 4 minutes.
Flip and continue grilling 4 more minutes or until as tender as you like.
Open the bread pieces.
Spread each piece of bread with the mayonnaise mixture.
Place the bread on the grill mayonnaise side up.
Close the lid and grill for 2 minutes.
Place the grilled vegetables on one piece of bread and top with another piece of bread to make the sub