

Overstuffed Grilled Vegetable Sandwiches

from [Love Every Bite](http://loveeverybite.blogspot.com/)

1 cup sliced yellow squash
1 cup sliced zucchini
6 (1/4-inch-thick) slices red onion
cooking oil spray
1 cup grape or mini pearl tomatoes – halved
2 Tbsp extra virgin olive oil
2 Tbsp balsamic vinegar
1 Tbsp finely chopped red onion
2 Tbsp chopped fresh basil
kosher salt & fresh ground black pepper – to taste
1 loaf (16 oz) French bread – halved lengthwise
1 Tbsp extra virgin olive oil
1 cup (about 4 oz) crumbled feta cheese

1. Preheat the grill to about 350°.
2. Lightly spray squash and onion slices (both sides) with cooking oil. Place the vegetables on the grill pan and grill for 4 minutes on each side or until crisp-tender and beginning to brown.
3. Meanwhile, place the tomatoes in a large bowl. Add olive oil, vinegar, chopped onion, basil, salt & pepper, and toss to coat.
4. Add the grilled vegetables to tomatoes and toss well.
5. Brush cut sides of the bread with a little olive oil. Grill bread 1 minute on each side or until lightly toasted.
6. Spoon vegetable mixture over bottom half of bread. Sprinkle with the cheese. Top with the other bread half and press down lightly. Cut crosswise into 6 sandwiches.