



Grilled Ratatouille Tartine

By Chef Veera Gaul, Ph.D.



Ingredients

1 zucchini, sliced lengthwise into ¼ inch thick slices
1 red pepper, quartered, ribs and seeds removed
2-3 whole spring green/scallions
1 large portobello mushroom, sliced
1 -1 ½ teaspoon O&V [Tuscan Dipper](#) *
1 -2 cloves garlic minced or grated
1-2 tablespoons O&V [Roasted Garlic Grapeseed oil](#) *
8 slices of good bread, toasted
[Lemon Hummus](#) or goat cheese or cream cheese (see Chef Note)
Salt and pepper to taste
Drizzle of O&V [Red Onion vinegar](#) *
Fresh oregano garnish

Preparation

Preheat the grill to medium hot. Drizzle the zucchini, red pepper, spring greens and sliced mushrooms with the roasted garlic oil and a sprinkle of kosher salt. Grill until charred about 3 minutes on each side.

Remove vegetables from the grill, let cool slightly and then chop into 1- inch pieces and place in a bowl. Toss the vegetables with the minced garlic and Tuscan dipper seasoning. Season to taste with salt and pepper.

Toast the bread and slather with the hummus (or cream cheese or goat cheese if you prefer). Top with the grilled vegetable mixture and drizzle with a little Red Onion vinegar. Garnish with fresh oregano

Serves 4 - 8

Active time 10 minutes Total Time: 20 minutes

Chef Note

You can certainly make this with a high-quality, store-bought hummus, but I love to make my own. The [Beet or Lemon Hummus](#) on my blog are easy to make, healthy, and taste delicious on their own, or in this recipe.

Notes

* The [Tuscan Dipper seasoning](#) adds phenomenal flavor to the vegetables and is my go-to for many dishes, along with the [Roasted Garlic oil](#) that lends a nice garlicky flavor. Feel free to use a high-end favorite Italian spice blend if you prefer. The drizzle of [Red Onion vinegar](#) is the secret ingredient that amps up the flavors but can be substituted with a good [Aged Balsamic](#) instead.

Categories: Entrée, Snacks & Sides, Appetizer, Dairy Free, Easy Entertaining, Summer Appetizer, Light Lunch, Mediterranean Diet, Tartine, Open-Faced Sandwich, Crostini, Hummus, Goat cheese, Roasted Garlic Oil, Tuscan Dipper Seasoning, Toscana Dipper, Red Onion Vinegar, Aged Balsamic Drizzle, Grilled Ratatouille, Easy Weeknight Meal, Quick Dinner