

Roasted Vegetable and Mozzarella Toastie



Serves 2 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 slices of genius or other bread
2 small courgettes or pack of baby courgettes
1 red pepper
2 tsp of oregano
1 ball of mozzarella
2 tbsp of olive oil

1. Preheat oven to 200c.
2. Slice the courgette and red pepper, about 1/4 of an inch thick.
3. Line a baking sheet with foil. Toss the vegetables with olive oil and spread out on the baking sheet and season with salt, pepper, and oregano.
4. Roast for 10-15 minutes.
5. Once the vegetables have been roasted, pre-heat the grill to a medium heat.
6. Toast the bread and top with vegetables and mozzarella cheese.
7. Place the sandwiches under the grill and cook until cheese is melted and golden.
8. Serve immediately.