

CHILL OUT

Pesto sold in the refrigerated case tastes fresher than jarred (from the condiment aisle)

VEGGIE FOCACCIA

Total time 20 minutes **Makes** 4 main-dish servings

- 1 Tbsp. red wine vinegar
- 1 Tbsp. extra virgin olive oil
- 1 sm. shallot, finely chopped
- $\frac{1}{2}$ tsp. fresh thyme leaves, chopped
- Salt and pepper
- 1 jar artichoke hearts (9 to 10 oz.), rinsed, drained, and cut into quarters
- 1 jar roasted red peppers (16 oz.), patted dry
- 3 oz. baby spinach leaves (5 c.)
- 4 (5-in.-square) pieces focaccia bread
- $\frac{1}{4}$ c. prepared basil pesto
- 2 Tbsp. mayonnaise
- 1 lb. (1 lg. ball) fresh mozzarella cheese, thinly sliced

1. In small bowl, whisk together vinegar, oil, shallot, thyme, $\frac{1}{8}$ teaspoon salt, and $\frac{1}{8}$ teaspoon freshly ground black pepper. Place artichokes in a medium bowl, peppers in another bowl, and spinach in a third bowl. Divide dressing among all 3 bowls. Toss all food in bowls until well coated.

2. With serrated knife, split each focaccia square horizontally in half. In another small bowl, stir together pesto and mayonnaise. Spread on all cut sides of focaccia.

3. On each bottom half of focaccia, layer one-fourth each of spinach, peppers, mozzarella, and artichokes. Replace top halves of focaccia.

EACH SERVING 🍏 About 785 calories, 31 g protein, 69 g carbohydrate, 43 g total fat (18 g saturated), 4 g fiber, 97 mg cholesterol, 1,260 mg sodium.

