grilled onion, pesto and feta sandwich



featured product:
SUPERGREENS!

there's nothing like a toasty sandwich with grilled onions, pesto and feta cheese.

this beauty is jam packed with flavors, layering sweet, caramelized onions and creamy avocado slices with herb-y homemade pesto. enjoy right away or wrap it up for a perfect picnic delight!

ingredients

1 clamshell **organicgirl SUPERGREENS!**
4 ciabatta rolls
1 tbsp evoo
1 yellow onion, thinly sliced
1 avocado
1 block dairy-free feta

for the pesto:
2 garlic cloves
1 ½ cups fresh basil
¼ cup dairy-free parmesan
? cup pine nuts
¼ cup evoo

directions

1. toast ciabatta in a toaster or oven until golden brown.
2. in a pan or skillet, heat evoo and sauté yellow onion until caramelized and golden brown, about 8-10 minutes. remove from heat and set aside.
3. spread a generous amount of pesto on the bottom half of each ciabatta roll.
4. top pesto with slices of avocado, crumbled dairy-free feta cheese, caramelized onions, and a handful of organicgirl SUPERGREENS!
5. top with the other half of the ciabatta roll.
6. serve immediately, or wrap up to-go.

pesto instructions:
1. in a food processor, combine garlic cloves, basil leaves, dairy-free parmesan cheese, and pine nuts.
2. pulse until ingredients are finely chopped and well combined.
3. with the food processor running, gradually pour in evoo until the pesto reaches your desired consistency. you may need to scrape down the sides of the food processor bowl with a spatula to ensure all ingredients are incorporated.
4. adjust seasoning to taste.