

RECIPE | PEPPERS



ROASTED PEPPER & GRILLED VEGGIE SANDWICH



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Recipe created by *Hope Monaco*



INGREDIENTS

- 2 8 oz Pure Flavor® Organic Aurora Bites Mini Sweet Peppers, sliced in half
- 2ct Pure Flavor® Craft House Collection® Baby Eggplants, sliced
- 4 slices of sourdough bread
- 2 cloves garlic
- 1 block of firm tofu, pressed & sliced
- ½ lemon, juiced
- 19 oz can chickpeas, drained & rinsed
- ¾ cup olive oil, divided
- ½ cup tahini
- Salt & pepper, to taste

DIRECTIONS

- 1 Preheat your grill. In a large bowl, season the peppers, eggplant, garlic and tofu with ¼ cup of olive oil and salt to taste.
- 2 Add the peppers and garlic in a grill basket. After 5 minutes, add the tofu and continue cooking. Flip everything after an additional 5 minutes and add the eggplant to cook for the remaining 5 minutes. Be sure to flip the ingredients occasionally to avoid burning.
- 3 Combine 6 cooked peppers, chickpeas, tahini, remaining olive oil, salt, and lemon juice in a high-speed blender. Blend until you achieve a smooth consistency.
- 4 Place your bread on the grill for a minute to slightly toast it while it is still warm.
- 5 To assemble the sandwich, layer the roasted pepper hummus, eggplant, tofu, and top with the remaining roasted peppers. Cut the sandwich in half and enjoy!



25 min

10 min
PREP.

15 min
COOKING



2



easy