RECIPE | PEPPERS



ROASTED PEPPER & GRILLED VEGGIE SANDWICH

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Recipe created by Hope Monaco

28 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
- EDIENT 1/2 lemon, juiced
- 2 19 oz can chickpeas, drained & rinsed G
 - 3/4 cup olive oil, divided
 - ⅓ cup tahini
 - Salt & pepper, to taste



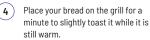
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- Preheat your grill. In a large bowl, season the peppers, eggplant, garlic and tofu with 1/4 cup of olive oil and salt to taste.
- DIRECTIONS

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- 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.
- 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.



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!

