



## RECIPE | PEPPERS

# ROASTED PEPPER & GRILLED VEGGIE SANDWICH



25 min

10 min  
PREP.

15 min  
COOKING



2



easy

## INGREDIENTS

Recipe created by *Hope Monaco*

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  
⅓ 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!

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