

**TOTAL TIME**

18 minutes

**PREP TIME**

8 minutes

**COOK TIME**

10 minutes

**SERVES**

2

**COOKING LEVEL**

Easy

**RECIPE | EGGPLANTS**

# TOPLESS SANDWICH

**INGREDIENTS**

- 1 Pure Flavor® Purple Baby Eggplant, cut into ½ inch slices
- 2 Pure Flavor® Sweet Red Bell Peppers, quartered
- 8 Pure Flavor® Azuca Cherry Tomatoes
- 1 tbsp. salt
- 1 ½ tbsp. olive oil
- 2 cloves garlic, crushed
- 3 tbsp. fresh basil, finely minced
- 8 (½ inch) slices, crusty bread
- Fresh ground black pepper
- ½ cup crumbled feta

**DIRECTIONS**

1. Don't peel eggplant. Remove ends and cut into ½ inch slices.
2. Sprinkle both sides with salt and allow to rest for 10 minutes.
3. Thoroughly rinse slices to remove all salt and drain on absorbent paper.
4. Combine olive oil and garlic and lightly brush each slice and peppers.
5. Grill eggplant and peppers over medium high heat on grill, grill pan or broiler. When soft, remove immediately.  
Slice peppers into ¼" strips.
6. Grill cherry tomatoes for 3 - 4 minutes until slightly soft with grill marks.
7. Toast bread and brush very lightly with olive oil.
8. Place a slice of eggplant on toasted bread, sprinkle crumbled feta on top. Lay 2-3 strips of pepper on top, 1-2 fresh basil leaves and a grilled tomato on top. Secure with a toothpick. Season with salt and pepper to taste.

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