



GRILLED EGGPLANT & ROASTED RED PEPPER SANDWICH

You can add grilled chicken or thinly sliced steak to this sandwich to add a little protein and kick it up a bit.

INGREDIENTS

- olive oil
- salt and pepper
- garlic powder
- 1 medium eggplant, sliced 1/4 inch thick
- 8 slices bread
- 8 oz halloumi or mozzarella, sliced 1/4 inch thick
- 2 roasted red peppers, cut into 4 slices
- 2 C salad greens
- 2 large beefsteak or heirloom tomatoes, sliced 1/4 inch thick
- 4 T basil pesto



INSTRUCTIONS

1. Lightly brush the eggplant and bread with olive oil and season the eggplant with salt, pepper and garlic powder.
2. Grill the eggplant over medium high heat until tender, about 2-4 minutes per side. A grill mat works great for grilling eggplant.
3. Lightly grill the bread on both sides. If using the halloumi, grill on both sides as well. Do not grill the mozzarella.
4. Assemble the sandwiches and enjoy!

What is halloumi?

It is a semi-hard, unripened, brined cheese made from a mixture of goat's and sheep's milk, and sometimes also cow's milk. It has a high melting point and so can easily be fried or grilled. Its flavor is tangy and salty, and it has no rind. When eaten raw, Halloumi is plain and somewhat rubbery with salty notes. However, once crisped in a pan or on the grill, it becomes amazingly crispy and savory on the outside and mouthwateringly melted on the inside.