



Roasted Eggplant & Beet Sandwich

Made with Pickled Beets

Serves 3-4

Cook Time 35 Minutes

Ingredients:

1 Large eggplant, sliced medium	1 tbsp. Olive Oil (for sandwich)
1/2 cup Pickled beets, chopped	1/4 tbsp. Paprika
1/4 Pitted olives, chopped	1 tsp. Salt/pepper, mixed
1 cup mixed herbs, parsely & dill	4 6x4 in. Pieces focaccia, split
2 tbsp. Capers, drained	6oz Feta, sliced or crumbled
1/4 cup Olive Oil (for eggplant)	1/2 cup Mayonnaise
4 Scallions, thinly sliced	2 tsp. Sherry vinegar

Directions:

1. Preheat oven to 400°. Place eggplant slices on a large rimmed baking sheet and rub both sides with oil. Season with salt & pepper, and paprika. Roast until golden and tender, 30-40 minutes. Whisk mayonnaise and vinegar in a small bowl; set aside.
2. Toss scallions, herbs, beets, olives, capers, and oil in a medium bowl to combine.

3. Spread cut sides of focaccia with garlic mayo. Build sandwiches with focaccia, eggplant, feta, and beet salad.