



Eggplant Sandwiches

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

This roasted eggplant sandwich with feta cheese basil tomato and homemade garlic mayonnaise is my favorite vegetarian sandwich of all time

Ingredients

- - 1 small eggplant
- halved and sliced - 1 tablespoon olive oil
- or as needed - $\frac{1}{4}$ cup mayonnaise - 2 cloves garlic
- minced - 2 (6 inch) French sandwich rolls - 1 small tomato
- sliced - $\frac{1}{2}$ cup crumbled feta cheese - $\frac{1}{4}$ cup chopped fresh basil leaves

Instructions

1. Preheat your oven's broiler. Brush eggplant slices with olive oil
2. and place them on a baking sheet or broiling pan. Place the pan about 6 inches from the heat source. Cook under the broiler for 10 minutes
3. or until tender and toasted. Split the French rolls lengthwise
4. and toast. Stir mayonnaise and garlic together in a cup or small bowl; spread on the toasted bread. Fill rolls with eggplant slices
5. tomato
6. feta cheese and basil leaves.