



Recipe name:

Yellow piquanté pepper & avocado layered sourdough toast

Recipe description:

Lightly toasted sourdough topped with beetroot hummus, sliced avocado, sliced PEPPADEW® Yellow Piquanté Peppers and sliced vine tomatoes and crumbled feta, garnished with freshly cracked black pepper and a scattering of mixed seeds. For a vegan version, leave out the feta or replace with a vegan version.

Prep Time

10 minutes

Cook Time

1-2 minutes

Serves:

2

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Brunch / Lunch

Occasion:

Quick & Easy

Ingredients:

- 2 slices sourdough bread, toasted
- 60g beetroot houmous
- 1 ripe avocado, peeled, stoned and sliced

- 1 large vine tomato, sliced
- 6 PEPPADEW® Yellow Piquanté Peppers, drained and sliced
- 25g feta cheese
- 2 tsp mixed seeds
- Fresh herbs to garnish

Method:

1. Spread each slice of sourdough toast with houmous.
2. Layer slices of avocado, tomato and Yellow Piquanté Peppers on top of the houmous and then crumble over the feta.
3. Sprinkle with seeds, garnish with herbs and serve.
4. Beetroot houmous can be easily made by blitzing 50g plain boiled beetroot into 100g houmous.

Serving Suggestions:

For an alternative version replace the sourdough with a toasted bagel or muffin.