

Veggie Stack

Books & Bagels

- Use half the oil to brush over both sides of the aubergine slices. Heat a griddle pan (or frying pan) until hot, add the slices and cook for 2-3 minutes, turning once until softened and beginning to char.
- Heat the remaining oil in a frying pan, add the halloumi and fry for 1-2 minutes turning once until golden.
- Divide the aubergine between the bases of the thins, add some rocket, the halloumi and tomato with more rocket.
- Brush the aubergine with olive oil and cook in a hot griddle for 2-3 minutes until softened.
- Repeat the same process with the halloumi until golden. Stack up on your bagel alongside a handful of rocket and sliced tomatoes.
- Sit back, relax and enjoy!

