



READY TO COOK
BY HARRIS FARM

MEDITERRANEAN MIX TOMATO BRUSCHETTA



PREP
15 min



COOK
5 min



SERVES
4

INGREDIENTS:

- > 1 Punnet Mixed Heirloom Tomatoes
- > 1 Jar Marinated Artichokes
- > 1 Jar Grilled Eggplant Strips
- > ½ Bunch Oregano Leaves
- > 1 Packet Lebanese Bread
- > 250g Babaganoush

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Roughly cut the **tomatoes into halves** or quarters depending on size. **Drain and cut the artichokes into quarters. Drain the eggplant strips.**

Add the tomatoes, artichokes, eggplant strips to a mixing bowl. Add the oregano leaves and season with salt, pepper and a drizzle of olive oil. Toss well to combine.

2 In a hot frying pan or BBQ, warm the **Lebanese bread** for approximately 10 seconds on **one side only. Set aside.**

3 Spread the **baba ghanoush on the bread** and **top with tomato eggplant mix. Cut into quarters and serve at room temperature.**

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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