



Sweet potato & harissa toastie

1 aubergine
2 sweet potato
1 red onion
Sprig rosemary
2tbsp harissa paste
2tsp lemon juice
8 slices sourdough bread
Spinach & rocket

Method;

- Pre heat oven 180°C.
- Slice aubergine and red onion, cut sweet potato into wedges and place in a roasting tray with the rosemary and roast for 20mins or until the sweet potato is nice and soft.
- Combine the harissa paste and lemon juice and mix well.
- Mash the sweet potato and spread over 4 slices of sourdough, scatter the onion over the potato and put on a tray.
- Spread the harissa and lemon mix over the other 4 sourdough and arrange the aubergine over the paste and put on the tray.
- Place the trays in the oven for 5mins.
- Add spinach and rocket and make 4 sandwiches. Cut in half and enjoy