

# Eggplant Sandwiches



Roasted eggplant in a French roll with feta cheese, basil and garlic mayonnaise. This was my favorite sandwich of all time, adapted from a cafe at the University of California, Irvine.

By Jamie

**Prep:** 20 mins

**Cook:** 10 mins

**Total:** 30 mins

**Servings:** 2

**Yield:** 2 servings



## Ingredients

- 1 small eggplant, halved and sliced
- 1 tablespoon olive oil, or as needed
- ¼ cup mayonnaise
- 2 cloves garlic, minced
- 2 (6 inch) French sandwich rolls
- 1 small tomato, sliced
- ½ cup crumbled feta cheese
- ¼ cup chopped fresh basil leaves

## Directions

### Step 1

Preheat your oven's broiler. Brush eggplant slices with olive oil, 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, or until tender and toasted.

### Step 2

Split the French rolls lengthwise, and toast. In a cup or small bowl, stir together the mayonnaise and garlic. Spread this mixture on the toasted bread. Fill the rolls with eggplant slices, tomato, feta cheese and basil leaves.

## Nutrition Facts

**Per Serving:** 802 calories; protein 23.8g; carbohydrates 91.3g; fat 39.5g; cholesterol 43.8mg; sodium 1460.2mg.