

Halloumi Layered Sandwich

This isn't just any halloumi sandwich – with layers of egg, hummus, aubergine, and more, it's a feast for the senses. This recipe makes 1 sandwich.



Ingredients

sourdough slices

oil of choice

[lemon coriander hummus](#)

rocket leaves

$\frac{1}{4}$ cucumber, thinly sliced

$\frac{1}{2}$ aubergine, thinly sliced

halloumi, thinly sliced

1 boiled egg, thinly sliced

[coriander mint chutney](#)

butter

Method

- Heat 2 tbsp oil in a frying pan. Fry the aubergine for 6-8 minutes or until golden. Flip halfway.
- Transfer to a kitchen roll-lined plate to remove any excess oil.
- Add the halloumi to the same pan and cook until golden on both sides.
- Spread a layer of hummus onto one slice of bread then add a few rocket leaves, the cucumber slices, aubergine, halloumi, and egg.
- Add a drizzle of chutney and top with the other slice of bread.
- Butter the outsides of the sandwich and toast on both sides in a frying pan until golden. Time to tuck in!