

Feta Cheese and Sundried Tomato Open Sandwich

Serves 4

ingredients

*4 large slices, Mediterranean sundried tomato
or olive bread, toasted and rubbed with fresh garlic
200ml / 8floz passata sauce, home or ready made
dash of balsamic vinegar
250g / 10oz feta cheese, broken into bite size pieces
200g / 8 oz small Italian tomatoes, halved*

*100g / 4oz sun dried or sun blush tomatoes
50g / 2 oz red onion, cut into a fine dice
seasoning to taste
50ml extra virgin olive oil
small bunch fresh basil*

process

1. Spread each large slice of bread with passata sauce.
2. Combine the remaining ingredients in a large bowl and heap a portion onto each slice.
3. Place on a tray and bake in a moderate oven until the cheese just starts to melt. Serve with a garnish of additional basil and a suitable salad garnish.

This is a great snack, however, with your own interpretation you can add additional ingredients such as olives, artichokes, capers, smoked fish or meats, anchovies, chorizo etc.

