

ROASTED RED PEPPER AND CHICKPEA VEGAN TOASTIE

Elevate your vegan sandwich offerings with this bold, flavour-packed toastie. Blenders Vegan Mayonnaise and Sriracha combine with roasted red peppers, spiced chickpeas, and creamy vegan mozzarella for a cost-effective, protein-rich lunch option



PREP TIME
15 MIN



COOK TIME
20 MIN



SERVINGS
2



Ingredients

- 1 can chickpeas
- 1 large red pepper
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp black pepper
- 1 tsp turmeric
- 1 tsp salt
- 1 tbsp olive oil
- Pickled red onions
- [Vegan mozzarella](#) (e.g., Notzarella "Sons of Butchers")
- Blenders Vegan Mayonnaise
- [Blenders Sriracha](#)
- Vegan caramel sauce
- Sourdough bread

Allergens

Contains Gluten, Soybeans

Method

1. Preheat the oven to 180°C. Slice the red pepper into 1-inch strips, toss with olive oil, and roast for 15 minutes.
2. Drain the chickpeas and mix with olive oil, cumin, paprika, black pepper, turmeric, and salt. Toast in a hot, non-stick pan for 3 minutes until crunchy.
3. Slice sourdough bread into equal pieces and spread Blenders Vegan Mayonnaise on one side of each slice.
4. Add roasted red peppers, vegan mozzarella, and toasted chickpeas to one slice. Top with pickled red onions and close the sandwich.
5. Spread [Blenders Vegan Mayonnaise](#) on the outer sides of the bread. Place in a sandwich press and toast until golden and sizzling.
6. Mix [Blenders Sriracha](#) with vegan caramel sauce. Drizzle over the hot toastie.
7. Serve with vegan cheese and onion crisps.

