Roasted tomato sandwiches and **organic hummus with Brittany seaweed**





4 people | 10 min preparation time | 5 min cooking time

All ingredients

2 jars of 105g la belle-iloise seaweed Hummus
4 large slices of farmhouse bread
24 cherry tomatoes
2 spring onions
8 pitted black olives
4 handfuls of salad
A few fresh herbs for decoration

Steps

1- Preheat the oven to 240°C (gas mark 7/8)
2- Place the whole cherry tomatoes and the onions, cut lengthways into strips, in a non-stick dish
3- Bake for 5 minutes
4- Toast the slices of bread
5- Spread ½ jar of hummus on each slice of bread and place the cooled tomatoes, onions and sliced olives on top
6- Garnish with a few fresh herbs and serve with a few salad leaves