

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 $\frac{1}{2}$ 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