Vegetarian Club

1 Japanese eggplant, cut into 1/4" rounds

1/2 t. salt

1/2 teaspoon pepper

2 Tablespoons mayonnaise

1 Tablespoon stone ground mustard

1 Tablespoon horseradish

1/3 cup kalamata olives + 1 teaspoon brine

8 slices whole grain bread

1/2 cup hummus

1 cup roasted red pepper, sliced

1 ripe avocado, sliced

1 Roma tomato, sliced

2 Persian cucumbers, sliced

1 cup arugula

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Season eggplant with salt and pepper. Coat with cooking spray.

Cook eggplant in cast iron skillet in batches. Transfer to a plate to cool.

Stir together mayonnaise, mustard and horseradish.

Process olives and brine in food processor until smooth.

Grill bread until lightly toasted.

Spread 2 T. hummus on bread slices.

Top with eggplant.

Spread olive puree on top of eggplant.

Top with red pepper slices.

Top with avocado.

Top with tomato.

Top with cucumber.

Top with arugula.

Top with remaining bread.