

Bread Sushi Rolls

An unexpected twist to get the conversation going.

Makes 27 rolls

Preparation time 30 mins

Ingredients

1 tub Chris' Hommus Dip 200g

9 slices of wholemeal bread

Roll 1:

- $\frac{1}{2}$ small red capsicum, thinly sliced
- 1 cup baby spinach
- 30g Semi-dried tomato
- 30g Feta cheese, crumbled

Roll 2:

- 3 Slices Ham
- 3 Swiss Cheese slices
- $\frac{1}{4}$ Cucumber, sliced into ribbons

Roll 3:

- 60g Grilled Zucchini
- 60g Grilled Eggplant
- 30g Semi dried tomatoes, cut into stripes

Method

1. Take 3 slices of bread and remove crusts.
2. Using a rolling pin, roll out each slice of bread to

flatten slightly.

3. Dollop a good spoonful of Chris' Traditional Hommus on each of the slices of bread then arrange the spinach, slices of capsicum, semi dried tomatoes and fetta. Ensure to leave approx. 1-2cm of gap at the top of the bread.
4. Roll up tightly and cut into 3 pieces.
5. Place on a plate with a slightly damp paper towel over the top to help prevent from drying out.
6. Repeat process for the additional two roll flavours and serve.