



Roasted Red Pepper Hummus, Avocado, and Feta Sandwich with Rustlin' Rob's Spicy Chipotle Garnishing Sauce

HEAT LEVEL: MILD

YIELD: MAKES 2 SANDWICHES

INGREDIENTS:

4 slices whole wheat bread
1/2 cup roasted red pepper hummus
1 ripe avocado, pit removed
1/4 cup crumbled feta cheese
1 teapoon fresh lemon juice
1 tablespoon freshly chopped basil
Salt and black pepper, to taste
[Rustlin' Rob's Spicy Chipotle Garnishing Sauce](#)

DIRECTIONS:

1. Spread the bread slices evenly with roasted red pepper hummus. Set aside.
2. In a small bowl, combine avocado and feta cheese. Mash with a fork. Add the lemon juice, basil, salt, and pepper.
3. Spread the avocado feta mixture over the red pepper hummus on two slices of the bread. Place other pieces of bread on top to form a sandwich.
4. Lightly squeeze a thin drizzle of Spicy Chipotle Garnishing Sauce on each sandwich.
5. Brush the outside pieces of bread with olive oil or butter and place on a hot grill or hot pan. Grill each side until toasted, about 2-3 minutes. Serve immediately.

Note -you can serve the sandwich cold, without grilling it. It is just as tasty!

Adapted from Two Peas & Their Pod.