

California Kiwi Sandwich



For a modern take on the traditional sandwich, try this combo of creamy cheese, tangy olives and California kiwi on grainy bread.

INGREDIENTS

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| 1 California kiwi or pear | 4 tsp (20 mL) olive paste or tapenade |
| 2 strips home-roasted or store-bought roasted red peppers | 3 tbsp (45 mL) goat or Boursin cheese, at room temperature |
| 2 slices grainy sandwich bread | sprouts to taste |

PROCEDURE

1. Peel kiwi, then thinly slice. If using pear, peel if you wish, core and thinly slice.
2. Wash and pat pepper dry. Spread 1 side of each bread slice with olive paste, then spread with cheese. Top 1 side with red pepper, then kiwi and some sprouts. Top with other bread slice, cheese side down.

Makes 1 sandwich.