

The BEST Sandwiches

Swick

Serves 1 to 8 | Active Time: 30 minutes | Total Time: 1 hour

Step 1: Preparing & Assembling the Sandwiches

- Olive & Sun-Dried Tomato Tapenade
- Cashew Cream Cheese
- Roasted Orange Peppers
- roasted sweet potatoes
- fresh arugula
- fresh basil
- campagne bread (or bread of choice)

To make these sandwiches, you will first need to make some Olive & Sun- Dried Tomato Tapenade and some Cashew Cream Cheese.

Note: The amounts you will need to make these sandwiches will ultimately depend on how many sandwiches you plan to make. Things to consider — you will likely need at least 3 tablespoons of tapenade and cashew cream per sandwich. Each roasted pepper will generally make 2 sandwiches. For the roasted peppers and roasted sweet potatoes, you will need approximately 3 to 4 slices per sandwich.

Next you will need to make these Roasted Peppers. If desired use orange or yellow peppers instead of red. Also, when baking the peppers in the oven, for 30 minutes.

For the sweet potatoes, peel slice, and toss with a bit of oil, salt and pepper, and roast in a 450°F (230°C) for 15 to 20 minutes, or until cooked through. Lastly, gather the basil, arugula, and bread.

To assemble the sandwiches, spread one slice of bread with some of the olive tapenade. Spread the other slice of bread with some of the cashew cream cheese. Next, place a few slices of peppers and potatoes onto one slice of bread — top with some of the basil and arugula and then place the remaining slice of bread on top.

Lastly, using a sharp knife, slice the sandwiches in half and serve immediately. While these sandwiches are quite filling on their own, they would also go nicely with a light salad.