

# GREEK STYLE BRAAI BROODJIE

## Suitable for healt consious

Delicious flavours of olives, basil, and tomato. With this braai broodjie you don't even have to make a green salad as another side dish, it's already two-in-one done!



Serves 2-4 people

### INGREDIENTS

- 1 tot olive oil (and more to drizzle over the bread)
- 1 green bell pepper (sliced)
- 1 red onion (sliced)
- 8 slices of white bread
- ½ cup olives (halved and pitted)
- 2 wheels feta cheese (about 150g, crumbled)
- 1 cup Cheddar cheese (grated)
- 2 big red tomatoes (sliced)
- Salt and pepper
- 1 tot fresh oregano

### INSTRUCTIONS:

1. Drizzle all the bread slices with olive oil on one side (these oiled sides will be the outsides).
2. Put half of the slices of bread, oiled side down, on a plate and layer with the olives, onion, green pepper, feta cheese, cheddar cheese, and tomato slices.
3. Season with salt, pepper, and oregano.
4. Close with the other bread slices, oiled side to the outside, and braai in a hinged grid over medium heat until the bread is toasted, and the cheese is melted. AND... Although an ingredient of Greek salad, cucumbers are not welcome in these braai broodjies. Rather serve it as a garnish on the side. A real Greek salad never contains lettuce, so you don't need lettuce in either the braai broodjies or on the side. Apart from the cucumber then, these braai broodjies contain all the ingredients of a braai broodjie and a Greek salad. This means that you can serve it as the only and exclusive side to meat at a braai. It's delicious, completely multipurpose and cuts out those annoying untouched bowls of salad at the braai.

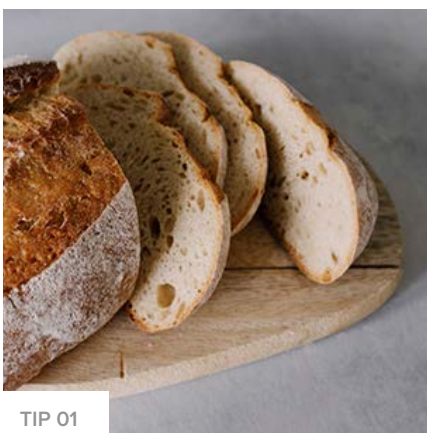


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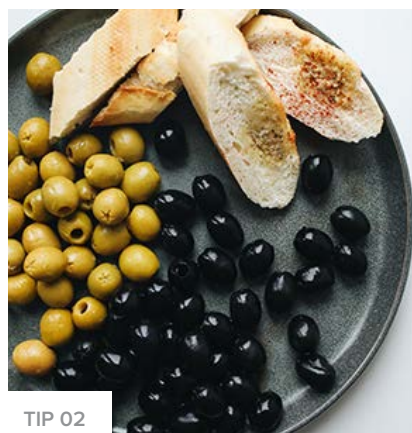


## MEGAMASTER RECIPE TIPS



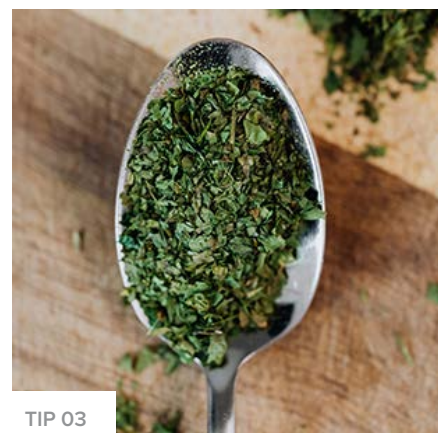
TIP 01

Swap out the white to brown bread, or if you're feeling fancy, brioche bread.



TIP 02

You can use any type of olives, red, green, or even pimento.



TIP 03

If you can't find fresh oregano, you can use dried ones as well.