



## Harrington's Merguez Sausage, Harissa Roasted Vegetables and Feta, Brioche Sandwich (Makes 4 delicious sandwiches)

The sandwich is named after England's John Montagu, 4th Earl of Sandwich. Apparently, he liked this food between slices of bread because he could carry on playing cards, while eating, without using a fork. What would the Earl think of our hot and spicy North-African spin on the sandwich? He'd probably love it.

### Ingredients

- 4 Harrington's Merguez Sausages
- 4 brioche buns or 8 slices brioche bread
- 80g butter
- 1/2 cup mayonnaise
- 60g rocket leaves
- Recipe Harissa Roasted Vegetables and Feta

### Directions

1. Place a large pan over a medium heat and add Merguez sausages. Cook for 8-10 minutes until golden and cooked through. Cut into 3 pieces on a very sharp angle.
2. Cut brioche buns horizontally in half and butter each cut edge. Alternatively butter the brioche bread slices.
3. Place butter side down in to same pan sausages were cooked in, and toast for 2-3 minutes until golden brown.
4. Place Brioche on to a board.
5. Slather both toasted sides with mayonnaise.
6. Top the brioche base with rocket leaves and a generous spoonful of Harissa Roasted Vegetables and feta.
7. Arrange the cut sausages on the vegetables and close each sandwich with Brioche tops.
8. Serve with your favourite chutney or pickle

## Harissa Roasted vegetables and Feta

### Ingredients

- 60ml vegetable oil
- 2 Zucchini, thickly sliced
- 1 Tbsp harissa paste
- Salt and pepper
- 1 red capsicum cut into 3cm dice
- 1 yellow capsicum cut into 3cm dice
- 1 green capsicum cut into 3 cm dice
- 1 medium red onion, cut into 1 cm thick wedges
- 90g feta cheese, crumbled
- 2 tbsp chopped coriander

1. Preheat oven to 200°C
2. Place zucchini on to a baking tray, add 1 tsp harissa paste, sprinkle with salt and pepper and toss to coat.
3. Place into pre heated oven and cook 4-5 minutes until just cooked and starting to colour. Transfer zucchini to a large bowl.
4. Place capsicums, red onion and remaining harissa paste onto baking tray, sprinkle with salt and pepper and toss to coat.
5. Place into preheated oven and cook 6-8 minutes until just cooked and beginning to colour.
6. Add to bowl with zucchini.
7. Add feta and coriander and toss to combine.
8. Serve warm or at room temperature.