

## Mediterranean Bagel

1 XL bagel, ideally decorated with poppy seeds

3 tbsp olive oil

2 garlic cloves, crushed

½ red pepper, chopped

½ yellow pepper, chopped

½ small aubergine, cut into small pieces

25 g dried tomatoes, chopped

2 tbsp tomato paste

2 tbsp red wine

Salt, pepper

2-3 tbsp fresh parsley and basil, chopped

25 g Parmesan, grated

### Preparation:

Heat the oil in a frying pan, add garlic, pepper and aubergines, stir for about 5 minutes until the vegetables are tender. Add tomatoes, tomato paste and red wine, season with salt and pepper, and stir for 5 more minutes. Let it cool down slightly.

Cut the bagel open, and toast the two halves. Put the vegetable mix on both halves, decorate with herbs and garnish with basil leaves before serving.

**Enjoy your meal!**

