

Bagel Lox Goat Cheese and Roasted Vegetable

- 2 [whole wheat bagels](#), toasted
- 6 slices [lox](#)
- 2 T [goat cheese](#)
- 3 slices red onion, 1/4 inch thick
- 2 [plum tomatoes](#), sliced 1/4 inch thick
- 6 slices [eggplant](#), 1/4 inch thick
- 1-2 t olive oil, preferably in a spray bottle
- sea salt
- freshly ground black pepper
- 1 T [capers](#)

Spray vegetables with olive oil, then sprinkle with a little salt and pepper.

Roast vegetables at 420 degrees for 20-25 minutes, turning them carefully after the first 15 minutes.

Toast bagel then layer on cheese, lox, onion, eggplant, tomato and capers.

Slice while holding to keep filling in place.

Tastes and looks perfect!