

ROASTED EGGPLANT WITH FETA & MINT

Slightly caramelized and topped with a bit of tangy feta and fresh mint, these might just become a new favorite way to enjoy eggplant!

INGREDIENTS

2-3 medium eggplant

1/4 cup olive oil

1/2 teaspoon salt

1/2 teaspoon garlic powder

1/4 teaspoon black pepper

4 ounces feta cheese

2 tablespoons fresh mint leaves

DIRECTIONS

- Preheat oven to 400 degrees.
- Slice eggplant into 1/2" circles (removing stem and end).
- Arrange slices on a baking sheet lined with parchment paper.
- Brush each slice with olive oil and sprinkle with salt, garlic powder, and pepper. Flip and do the same to the other side of the slice.
- Bake for approximately 30 minutes or until soft and golden.
- While eggplant roasts, crumble feta and combine in a bowl with chopped mint.
- Remove eggplant from oven and top each with a bit of the feta & mint mixture.
- Bake for an additional 5 minutes to warm the topping.

Enjoy immediately!



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