

Main Course

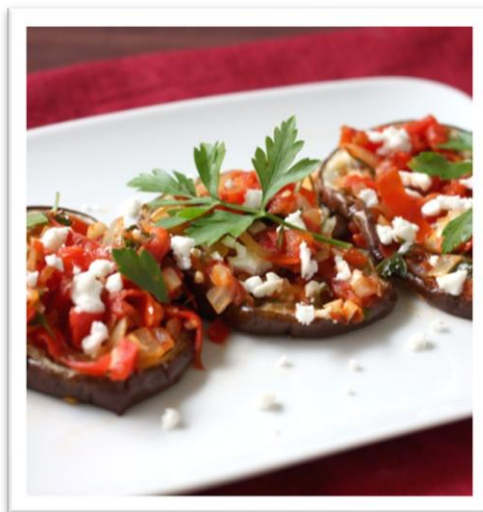
Grilled Eggplant with Feta Cheese

**Gluten-Free, Vegetarian*

It's time to light up the grill and enjoy that outside summer breeze! This recipe is something you will enjoy making time and time again. This can work as a main dish, side, or an appetizer.

You'll Need

- 3 tablespoons extra virgin olive oil
- 1 tablespoon fresh oregano leaves, chopped
- 2 medium eggplants
- 1/2 teaspoon salt and a couple of extra pinches
- 1/4 teaspoon freshly ground pepper
- 1/4 cup crumbled feta cheese
- 1 medium tomato, diced



Directions

- Cut eggplant into 1/4 inch circles and sprinkle each with a 1/4 teaspoon salt.
- In a bowl, combine 2 tablespoons olive oil, feta cheese, tomatoes, and oregano.
- Brush eggplant with remaining olive oil (use more if necessary) and add pepper. Place the eggplant on a hot grill, cover and let cook for 5 minutes before turning over.
- Let cook for another 3 to 4 minutes or until tender and/or browned.
- Transfer eggplant to a platter and cover with feta cheese mixture.

Play with Your Food

- Use basil or parsley instead of oregano
- Try with crumbled goat cheese or parmesan

\