

Eggplant Antipasto

Servings: 6

Prep Time: 5min

Cook Time: 5min



Ingredients

- 2 large egg plants
- 1 red pepper - seeded
- 1 green pepper - seeded
- 1 yellow pepper - seeded
- olive oil
- seasoning of your choice - salt and pepper is fine
- 1 round of feta
- fresh basil
- sun dried tomato pesto - optional

Directions

1. Slice the eggplant in thin slices and brush liberally with olive oil, season well. Grill on your griddle pan until cooked or pop in the oven and roast until done.
2. Slice the peppers in halve and seed them. Slice in quarters lengthwise and drizzle with olive oil.
3. Pop the peppers in the oven and roast them until they are charred and black.
4. Place the peppers in a bowl and cover with cling film, allowing them to sweat (about 30 minutes).
5. After 30 minutes, remove the cling film and take the skins off the peppers, do not worry too much over the little black bits, it adds a lovely smoky flavor to the final recipe. Slice the peppers in thin strips.
6. To assemble the snacks, place a slice of roasted eggplant on a workplace and top with a basil leaf.
7. Top the basil with thin strips of the peppers.
8. Place a thin strip of feta on the top and finish off the a touch of pesto.
9. Fold the two sides of the eggplant up and secure with a toothpick.
10. Serve with deliciously fresh olive ciabatta and you have a winner.