

Promotional Feature: Recommended



Recipe of the month

Melitzanes me feta: baked aubergine with feta cheese

The classic combination of baked aubergine, tomato and herbs is enhanced by the addition of feta cheese to create a delicious meatless appetizer, side dish or main dish.

Cooking time: 4-5 mins

Total time: 15 mins

Ingredients:

- 2 pounds of aubergine (long slender type)
- Olive oil (for frying)
- 5 tablespoons of fresh chopped basil
- 5 cloves of garlic, minced
- 1 pound of ripe tomatoes, diced
- ½ pound of feta cheese, crumbled
- Sea salt
- Freshly ground black pepper

Preparation:

Wash the aubergines and remove stems. Cut lengthwise into ½ inch slices. Fry lightly (until soft and gently browned) in ¼ inch of oil.

Preheat the oven to 355°F (180°).

Layer the aubergine in the bottom of a baking dish. Combine the tomatoes, basil, garlic, and salt and pepper to taste in a bowl, and spoon the mixture over the Aubergine. Top with feta cheese, and bake for 4-5 minutes.

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