

ROASTED EGGPLANT MEDLEY

with Super Greek Extra Virgin Olive Oil

Ingredients:

- 1 large eggplant
- 1-2 Roma tomato diced
- 3/4 cup diced bell peppers (red, green, yellow mixed)
- 1/2 medium yellow onion diced
- 2 large garlic cloves minced
- 3 TBSP Super Greek Extra Virgin Olive Oil
- 1 tsp ground paprika
- 1 tsp ground nutmeg
- 1/2 tsp ground clove
- 1/2 tsp black pepper
- 1/2 tsp ground cumin
- 1/2 tsp ground cinnamon
- salt to taste
- 4 oz mozzarella cheese
- parsley to garnish



Directions:

1. Preheat oven to 400 degrees fahrenheit
2. Trim stem off eggplant, dice into small cubes. Dice onion, peppers and garlic. Add eggplant, onions, peppers and garlic to a medium mixing bowl.
3. Add Super Greek Extra Virgin Olive Oil, spices and salt. Mix until evenly coated.
4. Line a 9X13 baking sheet with parchment paper and spread mixture out evenly. Bake for 15 minutes.
5. Remove from oven and sprinkle mozzarella over medley and place back into the oven to bake for an additional 3 minutes or until cheese is melted.
6. Serve in a bowl and garnish with chopped parsley.