

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Roasted Eggplant with Tomato and Parsley

3 tbsp	-extra virgin olive oil
2	-eggplant, 1 ½ lb total, cut into 1-inch rounds
2 oz	-ricotta or feta, crumbled
2 tbsp	-olives, drained and diced
1/3 cup	-red onion, diced small
3 med	-tomatoes, seeded and diced
3 tbsp	-parsley (or mint)
2 tsp	-red wine vinegar

Directions:

Preheat oven to 425°. Brush a rimmed baking sheet with 2 tbsp oil. Arrange eggplant rounds in a single layer and season with salt & pepper. Roast until undersides are browned, 25 min. Flip each round and season with salt & pepper. Roast until browned and tender, 10-12 min. Meanwhile, mix together 1 tbsp oil, feta, olives, onion, tomatoes, parsley, and vinegar. Season to taste with salt & pepper. Transfer eggplant to a serving platter and top each round with a spoonful of tomato mixture and serve.



Untiedt's Vegetable Farm, Inc.

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