

Eggplant Salad

from Smitten Kitchen

2 medium eggplant, about 1 ½ pound, cut into 1/2-inch cubes

4 tablespoons olive oil plus additional for oiling baking sheet

1/2teaspoon salt

Black pepper

2 teaspoon red wine vinegar

1/2 cup crumbled crumbled feta

2 scallion, thinly sliced

2 small clove garlic, peeled and halved

Preheat oven to 425 degrees. Lightly oil a baking sheet or roasting pan. Toss eggplant, 4 tablespoons olive oil, salt and a generous amount of black pepper together in a medium bowl until evenly coated. Spread on prepared baking sheet and roast for about 25 minutes, moving pieces around occasional so they evenly brown. For a cold salad, let the eggplant cool a bit before mixing it with red wine vinegar, feta and scallion.