

## ▼ Recipe: Roasted Eggplant and Charred Peppers

### Ingredients:

1 med. eggplant, peeled and cut into 1" slices  
3 Tbsp. Lesley Elizabeth's Sundried Tomato  
Dipping Oil

2 Red Bell Peppers, charred and then sliced  
2 Tbsp. fresh chopped parsley or basil  
(optional)



### Directions:

Preheat oven to 400° Arrange the eggplant in a large roasting pan. Drizzle with 2 tablespoons oil, tossing to coat evenly. Bake about 40 minutes. Add the charred peppers and 1 tablespoon oil and bake an additional 10 minutes, or until the vegetables are tender and the edges begin to brown. Stir frequently during the last 10 minutes of baking. Transfer to a serving dish. Add fresh chopped parsley or basil just before serving. (For a more "crunchy" finish, cook the eggplant with 2 tablespoons oil in a saute pan or wok, tossing frequently. Add the charred peppers and the remaining oil, and finish cooking just until the texture is as you like it.)

