

Marinated Eggplant

Ingredients

- 1.5 pounds of eggplant, cut into 1/4" thick slice
- 3/4 cup olive oil, divided
- 1/2 jalapeño pepper, seeded and chopped
- 1 large roasted red bell pepper, diced (about 2 ounces from jar)
- 1 large garlic clove or 2 small, finely minced
- 1.5 teaspoon capers, drained, rinsed and chopped
- 1 bunch of fresh Parsley, chopped (about 1 tablespoon chopped)
- 1 teaspoon of Kosher Salt, divided
- 1/4 teaspoon black pepper

Instructions

1. Place the eggplant slices on a paper towel. Sprinkle 1/2 teaspoon of salt over both sides of eggplant and let sit for 30 minutes.
2. (Eggplant will sweat) pat dry with towel.
3. Using 1/4 cup of olive oil brush eggplant.
4. Heat a non stick skillet over medium-high heat and add eggplant slices in batches. Cook until golden brown on both sides.
5. Place Eggplant slices in single layer in a casserole dish slightly overlapping and season again with remaining 1/2 teaspoon of salt and pepper.
6. Combine Chile, pepper, Garlic, Capers, Parsley and 1/2 cup of olive oil in a bowl.
7. Pour Chile mix over eggplant slices, cover and let marinate in refrigerator for at least 6 hours.



Author: Amy Stafford adapted from The Silver Spoon Cookbook

Prep time: 8 mins

Cook time: 6 hours 30 mins

Total time: 6 hours 38 mins

Serves: 4