

Imam Bayildi!

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Sep 23, 2021

Bitchin' foodiez! For what do we share on this Bitchin' day, but a Saucy Roasted Aubergine! Our new flavor, Eggplant & Olive, rests atop a violet veggie eggplant mix that's cooked until tender and fragrant. Seasonings are simple and followed by a generous topping of Bitchin' Sauce to really bring in this dish's piquant flavoring. It's oh so sumptuous and inspired by the classic Turkish Imam Bayildi! Enjoy this Ottoman cuisine served warm or at room temperature. Mmm...Bitchin'!

Serves:

4

Prep Time:

30 mins

Cook Time:

40 mins

Calories:

625

Ingredients

Measurement	Ingredient
1/2 cup	Extra-Virgin Olive Oil
4	Small Eggplant (~1lb 12 oz)
	Kosher Salt
2 cups	Leek, minced
1 cup	Green Bell Pepper, diced
1/2 cup	Cauliflower, minced
4	Garlic Cloves, minced
3 1/2 cups	Roma Tomato, grated
1/2 cup	Parsley, minced
2 tbsp	Fresh Oregano, minced
1 1/2 tbsp	Pepper
1 cup	Feta, crumbled (optional)

Method

1. Preheat oven to 375°and line a sheet tray with well-oiled parchment paper. Slice each eggplant in half lengthwise and brush them generously, all over, with olive oil. Season with kosher salt and place the halves, cut side down, on the prepared tray. Roast the eggplant until it is just starting to collapse and is tender when poked with a fork, about 25 minutes.
2. Meanwhile, heat 2 tablespoons of olive oil over medium-high heat. Add the leek and sauté until soft but not

yet browned, 5-6 minutes. Add the bell pepper, cauliflower, and garlic, and continue cooking 5-8 minutes more, until the vegetables are tender and fragrant. Stir in the freshly grated tomatoes and herbs. Season to taste with pepper and kosher salt.

3. When the eggplant is cool enough to handle, use a thin spatula to peel the halves gently away from the parchment. Flip them over and smother them with as much of the vegetable mixture as possible (about 1/2 cup per half). Drizzle with the remaining 2 tablespoons of olive oil and return the pan to the oven for 10 minutes, or until the eggplant is hot and sizzly.

4. Carefully transfer the eggplant to a large platter and garnish with crumbled feta cheese and Eggplant & Olive Bitchin' Sauce before serving.