

Eggplant and Tomato Spread

Recipe By *Jamie Geller*



Cooking and Prep:  25
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Low Fat, Vegetarian,
Vegan, Pescetarian, Low Carb

Source: Joy of Kosher with
Jamie Geller

Cuisines: Italian

Enjoy this salad/spread at your Shabbat table or serve it on slices of bread for a fancy presentation like crostinis.

Ingredients (10)

Main ingredients

- 3 tablespoons **Bartenura Extra-Virgin Olive Oil**
- 2 cups chopped eggplant, 1/2-inch diced
- 2 cups chopped tomato, 1/2-inch diced
- 2 tablespoons **Bartenura Balsamic Vinegar**

- 2 tablespoons capers, drained
 - 2 tablespoons fresh chopped parsley
 - 1/2 teaspoon **Haddar Kosher Salt**
 - freshly ground black pepper
 - 12 slices baguette, toasted
 - 12 leaves fresh basil
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Start Cooking

Prepare the Spread

1. Heat extra-virgin olive oil in a large saucepan over medium-high heat. Add eggplant and cook 7–10 minutes or until slightly softened.
2. Add tomato and cook for 8–10 minutes more or until tomatoes are broken down and eggplant is softened.
3. Stir in vinegar and capers and cook two minutes more. Remove from heat and stir in parsley, salt, and pepper.
4. Spoon a few tablespoons of eggplant and tomato mixture onto each slice of toasted baguette and garnish each with a basil leaf.

Credit

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