

ROASTED EGGPLANT AND RED PEPPER *Antipasto*

4 servings

Vinaigrette

¼ cup	PASTENE Pure Olive Oil	60 mL
2	garlic cloves, finely chopped	2
1 tbsp	fresh basil, chopped	15 mL
1 tbsp	fresh parsley, chopped	15 mL
1 tbsp	PASTENE Balsamic Vinegar	15 mL
4	baby eggplants, sliced (½ in./1 cm thick)	4
2 tbsp	PASTENE Pure Olive Oil	30 mL
1 cup	PASTENE Roasted Peppers, cut in strips	250 mL
	salt and pepper	

- Preheat oven to broil.
- Combine vinaigrette ingredients and set aside.
- Brush eggplant slices on both sides with olive oil. Arrange on broiler pan, in batches if necessary. Broil, turning once, about 8 minutes or until tender.
- Place eggplant slices in a bowl with the vinaigrette. Add salt and pepper to taste.
- Let marinate 30 minutes. Arrange on platter with red pepper strips in center. Serve immediately.

