

WHIPPED FETA SPREAD WITH MINT AND POMEGRANATE

This dish was inspired by the flavors of the Mediterranean, where sun-drenched, open-air markets abound with fresh eggplants, goat cheese, olive oil, herbs, and pomegranates. This is a lovely hors d'oeuvre served alongside grilled or raw vegetables and a perfect accompaniment to grilled meats. This is a great example of how we like to cook! When you have the best quality ingredients fresh from the market, preparing them simply is the best way to eat and enjoy real food!

Prep time: 15 minutes

Cook time: 15 minutes

Serves 4 to 6



Combine the mint, garlic, olive oil, lemon juice, and pepper in a bowl of a food processor and purée. Add the feta and pulse until smooth. Refrigerate.

Season the eggplant slices with salt and pepper. Warm 2 tablespoons of olive oil in a large skillet over medium-high-heat, and sauté the eggplant in batches until golden brown on both sides. Add additional olive oil as needed, if the pan starts to look dry. Transfer to a serving dish and top each slice of eggplant with the feta spread. Garnish with mint, cilantro, and pomegranate seeds.

Note: Consider whipping up a batch of our garlic and herb infused olive oil to add to the food processor with the feta cheese and also to cook the eggplant. You'll absolutely love the added flavor of garlic and herbs in this recipe!

Ingredients:

1/3 cup chopped mint, plus more for garnish

2 garlic cloves, chopped

4 tablespoons extra-virgin olive oil or garlic and herb infused olive oil

1 tablespoon fresh lemon juice

1 teaspoon freshly ground pepper

1/2 pound feta cheese, crumbled

1/3 cup pomegranate seeds

1/2 cup chopped cilantro

1 large eggplant, sliced 1/2 inch thick

Kosher salt

extra-virgin olive oil, or garlic and herb infused olive oil