

Mediterranean Baked Eggplant

With Feta Cheese and Tomatoes

Ingredients:

4 eggplants

1/3 cup olive oil

Salt and freshly ground pepper

4 tomatoes (peeled, seeded and chopped)

2 to 3 ounces of feta cheese

Bunch of oregano

Preheat oven to 375°F. Slice each eggplant lengthwise in half and score the cut sides in a crisscross pattern. Heat 3 tablespoons of the oil in a large skillet. Add the eggplant, cut sides down, and fry over medium-high heat until golden. Fry the second sides for a few minutes then remove to a plate and season with salt and pepper. Wipe out the pan. Heat 1 tablespoon fresh oil in the skillet, add the tomatoes, and cook over medium-high heat until they have broke down into a chunky sauce, 5 to 10 minutes. Season with salt and pepper to taste. Set the eggplants, cut sides up and snuggled side by side, in a baking dish. Crumble the cheese over the tops, spoon the tomato over the cheese, and sprinkle with the oregano. Cover and bake until the eggplant is tender, about 40 minutes. Uncover and bake 5 minutes more.

NOTE: It's hard for me to cook a dish like this without adding some chopped onion and garlic and sautéing it a bit before adding the tomatoes. Your call!