

Eggplant Tapenade



FOODSERVICE

SERVING SIZE: 12

Ingredients

In This Recipe

- 2 each Eggplant, Peeled and 1/2 inch Dice
- As Needed Salt
- 2 fluid ounces Water
- 1 liquid teaspoon Vinegar, Balsamic
- 1 1/2 cups Kalamatta Olives, Pitted
- 2 1/4 liquid teaspoons Lemon Juice
- 2 tablespoons Capers, Drained
- 1/4 teaspoon Basil, Dry
- 1/4 teaspoon Dry Oregano
- 1/2 cup Red Onion, Diced
- 1 2/3 tablespoons Minced Garlic
- 2 cups **Conte Peeled Plum Tomatoes**, Drained & Chopped
- 1 tablespoon Chopped Parsley

Preparation

1. Place Eggplant on a large baking sheet. Sprinkle salt on both sides and let stand for 15 minutes. Preheat oven to 400* Wipe excess water from surface of eggplant and place in oven. Roast for one hour. Allow eggplants to cool before handling.
2. In a food processor, place Olive Oil, Balsamic Vinegar, Kalamatta Olives, Lemon Juice, Capers, Dry Basil, and Dry Oregano. Pulse until Olives are roughly chopped and dressing is emulsified.
3. Dice roasted eggplant and toss with Red Onion, Garlic, Plum Tomatoes, Parsley, and olive mixture. *** This recipe may be served as a cold salad or heated up as a hot side dish. *** Alternately, you could roast the Onions, Garlic, and Tomato with

