

# **Grilled Eggplant Stacks with Basil Chiffonade**

Better Homes and Gardens Garden Fresh Recipes - July 2011

**Servings: 5**

**Preparation Time: 25 minutes**

**Grill Time: 8 minutes**

**1 large eggplant, cut crosswise into 1/2-inch slices (10 slices)**

**5 tablespoons basil-infused olive oil or extra-virgin olive oil**

**1/2 teaspoon salt**

**1/2 teaspoon ground black pepper**

**1 can (19 oz) cannellini beans, rinsed and drained**

**4 ounces feta cheese, crumbled**

**1/2 teaspoon lemon peel, shredded**

**2 tablespoons lemon juice**

**1 clove garlic, minced**

**1/2 cup bottled roasted red sweet peppers, cut into bite-size strips**

**1/4 cup fresh basil leaves**

Brush the eggplant slices with two tablespoons of the olive oil. Sprinkle with salt and pepper.

FOR A CHARCOAL GRILL: Grill the eggplant slices on the rack of an uncovered grill directly over medium-high coals for 8 to 10 minutes or until very tender and lightly charred, turning frequently.

FOR A GAS GRILL: Preheat the grill. Reduce heat to medium-high. Place the eggplant slices on the grill rack directly over the heat. Cover and grill for 8 to 10 minutes or until very tender and lightly charred, turning frequently.

In a food processor or blender, combine the cannellini beans, feta cheese, lemon peel, lemon juice, two tablespoons of the oil and the garlic. Cover and process just until combined but still chunky. Season with additional salt and pepper.

Arrange the eggplant slices on serving plates. Top with the bean mixture and roasted pepper strips. Drizzle with the remaining olive oil.

For the basil chiffonade, roll up basil leaves and cut across the roll. Sprinkle over the eggplant stacks.

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Per Serving (excluding unknown items): 221 Calories; 5g Fat (20.9% calories from fat); 14g Protein; 32g Carbohydrate; 9g Dietary Fiber; 20mg Cholesterol; 476mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Fat.