



Posted on 5 June 2013

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Small rosemary skewers w/ peppers, eggplant & feta

Ingredients

2 red peppers, 2 yellow peppers, 1 eggplant, 120 g feta, 4-5 rods rosemary, 1 TBS fennel seeds, salt and pepper

Preparation

- 1 Put the peppers 15 to 20 minutes in the oven at 200C* (6th). Once cooled down, peel them and remove the seeds. Add some salt and pepper.
- 2 Wash eggplant, cut into slices about 1 cm thick. Sprinkle generously with salt and let drain for 20 minutes. Rinse under cold water. Drain the eggplant slices from the excess water, salt and pepper. Place the slices on a baking sheet (or barbecue) and bake both side for 15-20 minutes.
- 3 When cooked, flatten them slightly. Cut eggplant and peppers into squares about 5x5 cm, crumble the feta and mix well with fennel seeds.
- 4 Alternate one piece of pepper, one piece of eggplant this some feta on each of the rosemary rod and serve!

Cooks Note
