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by ewfood

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