



Israeli Couscous w/Caramelized Onions, Eggplant & Feta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup Israeli Couscous - olive oil - 1 Vidalia onion, sliced into slivers - 2 cloves garlic - juice of one lemon - 1 tablespoon of tahini - 5 baby eggplants (3-4" in diameter) or 1 large eggplant, chopped - 2 sprigs of mint, leaves cleaned and chopped - 1/2 cup feta cheese, crumbled - salt and pepper to taste

Instructions

1. Boil a pot of water and place couscous in the water with a pinch of salt. Cook until couscous is al dente (3-5 minutes). Drain couscous and rinse with cold water. Set aside. 2. Heat up the olive oil and sauté the onions in a small pan. The trick to getting them caramelized is keep cooking the onions over a very low heat so its sugars are released. Stir them a bit every once in a while and keep an eye on them while you move on to the eggplant. 3. In a large frying pan, heat up a splash of olive oil and then add the garlic. Lower the heat to medium and add eggplant and cook until it gets a bit crispy. Set aside. 4. Once the onions and eggplant are done, add them to the couscous in a large bowl. Whisk up the lemon juice, tahini, some salt and pepper to taste and a tablespoon of olive olive oil. Pour over the couscous, onion and eggplant mixture and mix. Add the mint and feta and mix it up some more. Serve warm or cold.