Crumbled Feta Mediterranean Caponata

NIBBLEDISH CONTRIBUTOR

Ingredients

1/4 C virgin olive oil

1 C Onion, chopped in 1/2-inch dice

1 Tbsp. Pine nuts

1 ea. medium eggplant, cut into 1/2-inch cubes (to yield 2 cups)

1/4 C Green Olives Chopped

1/4 tsp. Fresh thyme leaves

1/4 C; Diced tomatoes

1 oz. Balsamic vinegar

1 pkg. Alouette® Feta Mediterranean

Instructions

- In a large 12 to 14-inch saute pan, over medium heat, heat the olive oil until hot but not smoking. Add the onions, pine nuts, and saute for 4 to 5 minutes until softened.
- Add the eggplant continue to cook for 5 more minutes. Add the thyme, chopped tomato, olives, and balsamic vinegar. Bring the mixture to a boil.
- Lower the heat and simmer the mixture for 5 minutes.
- Remove from the heat and allow to cool to room temperature.

- Fold in Alouette® Feta Mediterranean Crumbles

Serve the caponata spooned on crostini or in middle of table with crostini on side to allow guests to help themselves.