

## Mediterranean Roasted Eggplant Salad

- 1 head garlic
- 2 tsp extra virgin olive oil
- 1 ½ pounds Italian eggplant
- 6 tbsp extra virgin olive oil
- Salt
- Freshly ground black pepper
- 1 red bell pepper
- 1 green bell pepper
- 1 yellow bell pepper
- 1 large red onion
- ½ pound cherry tomatoes, halved
- ¼ cup coarsely chopped Italian parsley
- 2 tbsp red wine vinegar
- 2 tbsp balsamic vinegar

Preheat oven to 425° F. With a small knife, cut all around the head of garlic at the “equator”, penetrating the paper skin, but not the cloves. Remove the papery outer layer from the top of the head (opposite the roots), exposing the cloves. Place garlic on a large square piece of aluminum foil and drizzle with 2 tsp of olive oil. Loosely wrap the foil around it; sealing edges tightly. Bake the garlic until the cloves are soft, about 45 minutes.

Meanwhile, cut eggplants in lengthwise, then in ¾-inch chunks. In a bowl, toss eggplant with 4 tbsp olive oil and salt and pepper to taste; transfer to heavy baking sheet. Place eggplant alongside the garlic in the oven. Roast eggplant until just tender and lightly browned for about 30 minutes, stirring occasionally to make sure eggplant is not sticking to baking sheet. Transfer to a large, shallow serving bowl.