

SPOTLIGHT RECIPE

GRILLED GREEK EGGPLANT STEAKS WITH SHRIMP

The plant is believed to have originated in India, where it still grows wild. It has been cultivated in southern and eastern Asia since prehistory. The numerous Arabic and North African names indicate it was grown throughout the Mediterranean by the Arabs in the early Middle Ages.

SERVES 6



INGREDIENTS

- 3 pounds whole shrimp (16-20)
- 1 cup fresh flat-leaf parsley, chopped
- Olive oil, for drizzling
- Kosher salt and black pepper
- 2 eggplants
- Chili powder
- 8 ounces feta, diced
- 4 Roma tomatoes, diced
- 1 red onion, diced
- 1 hot-house cucumber, seeded and diced
- 1 lemon, sliced in half
- 1/2 cup Kalamata olives

DIRECTIONS

Devein and season the whole shrimp. Top with 1/2 cup of the chopped parsley, olive oil, salt and pepper. Grill the shrimp and set aside.

Heat a grill pan over medium heat.

Slice both eggplants lengthwise into 3/4-inch-thick steaks. Drizzle with some olive oil and sprinkle with the chili powder, salt and pepper.

Grill the eggplant steaks until tender and nicely marked by the grill pan, about 4 minutes per side.

Transfer the eggplant steaks to individual serving plates and sprinkle with the feta cheese, tomatoes, olive, red onion, cucumber and 1/2 cup chopped parsley, and top with a squeeze of lemon.

Top the grilled shrimp with the olives and serve.

Side dishes

Eggplant Steaks
Salad

