



WINDSETFARMS.COM



eggplant & chickpea feta salad

USING WINDSET ADAGIO™ BABY EGGPLANTS, GUSTO™ MIXED HOT PEPPERS & CONCERTO™ GRAPE TOMATOES

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This dish is great on its own or served with seared lamb chops. It also makes a great filling for wraps. Serves 4

- 1 (19 fl oz can) chickpeas, drained & rinsed
- 1 large Windset Farms™ **Adagio™** Baby Eggplant, cubed
- 1/2 cup canola oil
- 1/2 small Windset Farms™ **Gusto™** Mixed Hot Pepper, seeded & finely chopped
- 1 teaspoon kosher salt
- 9 sprigs fresh cilantro, finely chopped
- 5 fresh mint leaves, finely chopped
- 10 Windset Farms™ **Concerto™** Grape Tomatoes, halved
- 1/2 cup feta, crumbled

Dressing

- 1/4 cup extra virgin olive oil
- 2 teaspoons sherry vinegar
- 1 small clove garlic, finely minced
- 1 small shallot, finely minced
- 1 lemon, zested & juiced
- 1/2 teaspoon ground cumin
- 1 teaspoon kosher salt

Heat a large non-stick skillet over medium/high heat and add the canola oil. Add the cubed **Adagio™** Baby Eggplant, the **Gusto™** Mixed Hot Pepper and the salt. Cook the **Adagio™** Baby Eggplant until nicely browned, about 7 minutes. Remove from the heat and cool slightly.

Whisk together all the ingredients for the dressing. Add the **Adagio™** Baby Eggplant, chickpeas, cilantro, **Concerto™** Tomatoes and the mint and mix well. When the mixture has reached room temperature, top with the crumbled feta and serve.



**Executive Chef
Dana Reinhardt**



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

