

Grilled Eggplant Rolls with Feta

Prep: 35 min. | Assembly: 5 min. | Total: 40 min. | Serves: 8-10 Rolls

A zesty, lemon-soaked appetizer for all occasions.



Ingredients:

For the Vinaigrette:

- 1 ½ cups Bulgur wheat
- 2 ea. Medium eggplant
- 1 clove Garlic, minced
- 11 oz. Meredith Dairy Marinated Feta
- ¼ cup Dried cranberries
- ¼ cup Kalamata Olives, pitted
- ¼ cup Pine nuts, toasted
- ½ bunch Parsley, chopped
- 2 Tbsp. Mint, chopped3 plus
- 2 Tbsp. Murray's Olive Oil
- 1 plus 2 Tbsp. Kosher salt

For the Dressing:

- 3 Tbsp. Tahini
- 1 ea. Lemon, juiced and zested
- 1 Tbsp. Honey
- 2 Tbsp. Murray's Lemon Argumato-Style Olive Oil
- 2 tsp. Kosher salt

Directions:

1. Heat a grill to medium high heat.
2. Place the bulgur wheat into a medium pot and cover with 3 cups of water. Add 1 tablespoon of salt. Bring to a boil and simmer for 12 to 15 minutes, or until the bulgur has softened. Once cooked, drain the bulgur using a sieve and run under cool water. Leave bulgur to drain.
3. To prepare the eggplant, slice as thinly as possible length-wise. Drizzle the eggplant with 3 tablespoons of olive oil and season with the remaining salt. Place the eggplant slices onto the grill and cook about one and a half minutes per side, just until grill marks appear and the eggplant has softened. Once all the eggplant has been grilled, lay the slices in a single layer on a sheet tray and allow to cool.
4. Next, make the filling. Drain the feta, reserving the oil for another use. Break up the cheese into small pieces and add to a medium mixing bowl with the cooked bulgur.
5. Add the garlic, cranberries, olives, pine nuts, and half of the mint and parsley. Add the remaining 2 tablespoons of olive oil and taste to adjust seasoning as needed.
6. To make the rolls, spoon roughly 2 tablespoons of the bulgur mixture over each piece of grilled eggplant, then starting from the short end, roll the eggplant up. Place the rolls onto a serving platter.
7. Finish by making a quick dressing. Add the tahini, lemon juice and zest, honey, lemon olive oil and salt to a small mixing bowl and whisk to combine. Spoon the dressing over the eggplant rolls.
8. Garnish with the remaining parsley and mint.