

Herbed Garlic bread

- ❖ 1/2 cup loosely packed flat-leaf parsley leaves, coarsely chopped
- ❖ 1/2 teaspoon dried thyme
- ❖ 1 teaspoon fresh lemon juice
- ❖ 2 medium garlic cloves, minced
- ❖ 1/2 teaspoon salt
- ❖ 1/4 teaspoon freshly ground pepper
- ❖ 1 loaf (12 inches long) Italian-style white bread

Directions

1. Heat oven to 350 degrees. Whisk together parsley, thyme, lemon juice, garlic, salt, pepper, and olive oil in a small bowl.
2. Using a bread knife, slice loaf into 12 half-inch pieces, cutting only 3/4 of the way through the loaf so it stays intact. Brush herb mixture liberally between each slice. Wrap loaf loosely in foil. Heat until warm, about 10 minutes. Serve immediately.

Basic Roasted Eggplant

Prep: 10 minutes Total: 40 minutes

Ingredients

Serves 4.

- 3 medium eggplants (about 1 pound each)
- 3 tablespoons olive oil
- 1 tablespoon coarse salt
- 1/2 teaspoon ground pepper

Directions

1. Preheat oven to 475 degrees. Cut eggplants into 1-inch cubes; divide between two rimmed baking sheets.
2. Dividing evenly, drizzle with olive oil, coarse salt, and ground pepper; toss to coat. Spread in a single layer; roast, turning once, until golden and tender, 25 to 30 minutes. Cool on sheets.