

Grilled Mediterranean Salad

serves 4 as a main dish, 8 as a side

6 skinny eggplants, large dice

3 bell peppers, chopped (1 each green, yellow and red)

1 onion, chopped

1 pound cherry tomatoes

1 tablespoon oil

1 15 ounce can chickpeas, drained

2/3 cup kalamata olives, halved

1/3 cup sherry vinegar

2 tablespoons fresh rosemary, minced

¼ cup chopped walnuts

Chives for garnish, optional

Heat grill to high.

Line a rimmed sheet pan with nonstick foil.

Put diced veggies (eggplant, peppers, onion) and cherry tomatoes on prepared pan. Toss with oil.

Grill over medium heat for about 20 minutes. You want to mostly leave the veggies alone, to caramelize. Stir only occasionally.

Watch the grill though. Some grills are very hot, and the veggies will burn quickly. If your grill is like this, stir frequently and cook for less time. You do not want veggie charcoal.

When veggies are tender and browned in places, put into a large bowl. Toss with chickpeas, kalamata olives, sherry vinegar, and rosemary.

Put salad on a serving platter and top with walnuts and chives. Or fresh rosemary sprigs if you have them. Enjoy!

Read more: <http://blog.kitchentherapy.us/2009/09/grilled-mediterranean-salad/>