

# Market Eggplant Salad

From – *Fresh from the Farmstand*

1/3 cup olive oil  
1 Tbsp lemon juice, or to taste  
2 cloves garlic, minced  
½ tsp dried oregano  
1 onion, thinly sliced and separated into rings  
1 zucchini, halved and thinly sliced  
1 cup sliced mushrooms  
1 eggplant, peeled and cut into 1/2" cubes  
1 tomato, chopped  
¼ tsp red pepper flakes, or to taste  
salt and pepper to taste  
1 cup crumbled blue cheese or goat cheese

- Combine oil, lemon juice, garlic and oregano in a large skillet. Saute` over medium heat until garlic is lightly golden.
- Add onion, zucchini, mushrooms and eggplant. Saute` an additional 15 minutes, until vegetables are tender.
- Transfer to a serving bowl.
- Mix in tomato, red pepper flakes, salt and pepper. Sprinkle with cheese.
- Serve warm or at room temperature.



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