



Maple Leather Company & GreatBags[®] presents...

Selections from our “Mucho Easy” Recipe Collection

Baked Eggplant and Feta

Passover and Easter are approaching fast and no matter which one you celebrate, it is wonderful to gather together with friends and family and eat good food! This is one of our "Go-To" dishes for Passover or any time of year.

2 med eggplant

9 oz. drained feta cheese

2 large eggs, lightly beaten

¼ cup matzoh meal

1 cup grated cheddar cheese

5 TBLS. Vegetable oil, plus more for baking dish

Prick eggplant skin with fork and bake in microwave for 15-20 min. Let cool, then peel or scoop out the flesh into a colander. Drain and press out the juices, then puree the eggplant in food processor or chop with knife and mash with fork.

In a large bowl, mash the feta cheese. Add the eggs, matzoh meal, 5 Tablespoon of cheddar cheese and 4 Tbl. of oil. Beat well.

Add the mashed eggplant and mix. Port the mixture into an oiled baking dish, drizzle 1 Tablespoon of the oil over the mixture and sprinkle with the remaining cheddar cheese. Bake at 350 degrees for 1 hour until lightly colored. Serves 8.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes