

# **Eggplant Bruschetta**

## **Ingredients**

1 medium eggplant, peeled and diced small  
1 lemon  
5 tbsp. olive oil  
1 red bell pepper, roasted and diced small  
3/4 cups black olives, pitted and diced small  
3 tbsp. red onions, diced small  
2 tbsp. garlic, finely minced  
3 tbsp. fresh basil, chopped  
3 tbsp. fresh parsley, chopped  
1 tbsp. fresh oregano, chopped  
2 tbsp. balsamic vinegar  
salt and pepper to taste  
1 loaf French bread, cut into slices  
Olive oil as needed  
Parmesan cheese, optional

## **Directions**

Combine diced eggplant with juice of the lemon and quickly saute in 2 tbsp of oil.

Remove from heat and cool.

In a large bowl, combine eggplant, roasted pepper, olives, onions, garlic, herbs, remaining oil, vinegar, salt and pepper.

Place in refrigerator for 1-2 hours.

Brush bread slices with desired amount of oil and either grill or place in the oven until slightly crispy.

Spoon bruschetta mixture onto toasted bread slices.

Sprinkle with parmesan cheese and serve immediately.