

## Caramelized Onions with Eggplant and Feta

1 large onion, thinly sliced  
3 tablespoons extra-virgin olive oil  
1/2 tsp dried thyme or few sprigs fresh  
2 small eggplant, peeled and sliced into 1/2 inch rounds  
Balsamic vinegar  
Salt and pepper

Heat olive oil in skillet over medium heat. Add onion, thyme, and a few shakes of salt and stir to coat. Cover and allow onions to cook, stirring occasionally, until onions start to brown but not burn. Add a little water if onions are sticking to the skillet. Onions are done when they are cooked down and a deep brown color.

While onions are cooking, steam eggplant until soft and cooked but not mushy. As onions are finishing, add eggplant for the last minute or two. Add a tablespoon or so of balsamic vinegar and salt and pepper to taste. Crumble feta over the top. Serve hot. Delicious atop flat bread or as a pizza topping.