

Greek Salad

From your box: eggplant, tomato, cucumber, salad mix, scallions, oregano

Other Ingredients: olive oil, red wine vinegar, lemon juice, salt, pepper, kalamata olives, feta cheese, pitas

Preheat oven to 450°. Chop eggplant into bite sized pieces and toss with olive oil. Spread on a sheet pan and roast until soft and golden, 15-20 minutes.

In a bowl, toss together 1-2 diced cucumbers, one chopped tomato, 3-4 sliced scallions, 10 chopped kalamata olives, and roasted eggplant.

Whisk together 2 tablespoons of red wine vinegar, 2 tablespoons fresh lemon juice, 2 teaspoons chopped oregano, 5 tablespoons olive oil, salt, and pepper. Drizzle half the dressing over the vegetables and toss. Spoon mixture over salad greens, add a little more salad dressing, and sprinkle with feta cheese. Serve with a side of toasted pitas for a light summer meal.

Adapted from The New Mayo Clinic Cookbook