

## Grilled Ratatouille Salad with Feta Cheese

BON APPÉTIT AUGUST 2000

Yield Makes 2 servings (can be doubled)

### Ingredients

1 12- to 14-ounce eggplant, cut into 1/2 inch-thick rounds

1 zucchini, quartered lengthwise

1 red bell pepper, cut lengthwise into 6 strips

1 medium onion, cut into 1/2 inch thick rounds

3 tablespoons purchased garlic-flavored olive oil

2 to 3 teaspoons balsamic vinegar

2/3 cup crumbled feta cheese

2 tablespoons slivered fresh basil

### Preparation

Prepare barbecue (medium-high heat). Place eggplant, zucchini, red bell pepper and onion on baking sheet. Drizzle with oil and sprinkle with salt and pepper; turn to coat. Grill vegetables until tender and tinged with brown, turning frequently, about 6 minutes for eggplant and zucchini and about 10 minutes for red bell pepper and onion.

Divide vegetables between 2 plates; drizzle with vinegar. Sprinkle cheese and basil over and serve.