

# chattavore

GRILLED EGGPLANT RICE SALAD AND GRILLED SOURDOUGH CAPRESE STACK FEATURING COLAVITA

Prep time: 20 minutes

Cook time: 10-12 minutes

Serves 4

For the salad

- 1 large eggplant
- 2 teaspoons salt
- 1/4 cup Colavita extra virgin olive oil, divided
- black pepper
- 1 14.5 ounce can artichoke hearts, well-drained and coarsely chopped
- 4 servings black rice, cooked according to package directions (I used Scotti brand)
- 1/4 cup Colavita sundried tomatoes packed in olive oil, coarsely chopped
- 2 tablespoons Colavita white balsamic vinegar
- salt and pepper, to taste

For the sourdough Caprese stacks

- 4 large slices sourdough bread
- 2 tablespoons Colavita garlic olive oil or unflavored extra virgin olive oil
- 1 large tomato, thinly sliced
- 4 ounces fresh mozzarella, thinly sliced
- 2 tablespoons Colavita extra virgin olive oil
- 2 tablespoons Colavita basil pesto
- 2 teaspoons Colavita balsamic glacé

1. Slice the eggplant into 1/4 inch thick slices. Sprinkle both sides of the eggplant with salt and place on a cooling rack over a sink. Allow to sit for 30 minutes. Rinse the salt off and pat the eggplant slices dry with paper towels.
2. Preheat the center burners of a grill over medium-high. Brush the eggplant slices with two tablespoons of the olive oil and sprinkle with salt. Place on the grill over direct until tender, about five minutes on each side. While the eggplant is cooking on the first side, brush the sourdough slices with the garlic olive oil. When you turn the eggplant, place the sourdough over indirect heat and grill, turning once, until lightly browned on both sides.
3. Cut the eggplant into 1-inch cubes and toss with the black rice, artichoke hearts, sundried tomatoes, white balsamic vinegar, and remaining olive oil. Add salt and pepper to taste.
4. Combine the 2 tablespoons of pesto with the remaining olive oil in a small bowl. Divide the tomatoes and mozzarella among the slices of grilled bread, staggering slightly. Lightly salt and pepper then drizzle with the olive oil/pesto mixture and the balsamic glacé. Serve immediately.