

FOXWOODS FOOD & WINE FESTIVAL

# ROBERT MAFFUCCI

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## HOT EGGPLANT SALAD

Serves 4-6

### INGREDIENTS:

2 medium-sized eggplants  
4 eggs  
1 cup flour  
2 cups bread crumbs  
4 cloves fresh garlic, chopped  
4 tsp. small capers  
½ cup roasted red peppers, thinly sliced  
½ cup Kalamata olives  
3 oz. extra-virgin olive oil  
1 ½ oz. white wine  
1 cup marinara sauce  
Salt and pepper to taste  
Small bag fresh mixed greens, for garnish

### DIRECTIONS:

Skin eggplants. Slice into ½" discs. Beat eggs in medium sized bowl. Put flour and bread crumbs into 2 separate dishes. Piece by piece, lightly flour eggplant, dip into egg, then roll in bread crumbs. Fry or bake eggplant. Cut cooked eggplant into 1"-wide strips. Heat olive oil in sauté pan at medium high heat. Add ingredients in the following order: eggplant, garlic, capers, red peppers, and olives. Mix in white wine. Next add in just enough marinara to color dish, not turn it into sauce. Season to taste with salt and pepper. Sauté 4-5 minutes. Garnish plate with fresh greens and spoon eggplant salad onto plate.