

Tomato, Eggplant and Feta Turnovers

Submitted By: Zeny S.

Here in Malaysia, this is one of my favorite recipes to make for friends. It can be prepared several hours in advance and then baked whenever you're ready to eat. It's quick & easy to prepare, and it tastes fabulous.

Ingredients:

2 medium-sized eggplants
3 plum tomatoes
2 TBS olive oil
1 tsp sugar
1 TBS balsamic vinegar
1 tsp sage
2 sheets of phyllo dough (pastry sheets)
8 oz feta cheese, crumbled

Directions:

Pre-heat oven to 375° F. Thinly slice eggplants & tomatoes (slices should be no thicker than 1 inch). Heat olive oil in large frying pan. Add eggplant - cook till golden brown. Stir in tomatoes & sugar - allow to cook 1 minute or till warmed through. Stir in vinegar & sage. Cook 2 minutes more.

Unroll pastry sheets & cut in half. Spread 1/4 of eggplant/tomato mixture onto half of 1 of the pieces. Sprinkle with 1/4 of feta. Be careful not to overfill & keep mixture away from edges. Fold top half over & crimp edges to keep from unfolding. Repeat process with the remaining 3 pieces of pastry.

Bake 20 minutes on greased baking sheets or till golden brown.

Fabulous with a tossed salad.

Serves: 4