

Mediterranean Roasted Summer Vegetable Tabbouleh

Ingredients to serve 6 as a side dish:

- ▷ 1 c bulgur wheat (I love Bob's Red Mill)
- ▷ 1 shallot, finely chopped
- ▷ 1 c vegetable broth
- ▷ 1 medium eggplant , $\frac{1}{2}$ " diced
- ▷ 1 zucchini, $\frac{1}{2}$ " diced
- ▷ 2 roasted red peppers, roughly chopped
- ▷ 1 c San Marzano tomatoes, sliced in half
- ▷ 1 c pitted Kalamata olives
- ▷ 1 c crumbled feta
- ▷ 1 bunch roughly chopped basil, plus more for garnish
- ▷ juice of 1 squeezed lemon
- ▷ 3-6 Tbsp olive oil
- ▷ kosher salt and pepper to taste
- ▷ 2 tsp Greek seasoning
- ▷ pepperoncini for garnish, optional

Directions:

Preheat oven to 425°.

Spread out diced eggplant and zucchini on a rimmed baking sheet. Toss with about 3 tablespoons of olive oil to coat and sprinkle with salt, pepper and Greek seasoning. Roast in oven for about 25 minutes until veggies are tender and slightly golden on edges. Remove and set aside.

Prepare bulgur wheat according to package directions, stirring in shallot and substituting vegetable broth for water. Allow bulgur wheat to cool before assembling salad (can be made a few hours ahead if desired).

Assemble tabbouleh by tossing roasted vegetables, roasted red peppers, tomatoes and remaining ingredients with bulgur wheat. Squeeze lemon and add remaining olive oil into mixture and adjust seasonings to taste. Garnish with additional basil and pepperoncini.

Can be served cold or at room temperature.

