

Feta, Garbanzo Bean and Eggplant Pita Sandwiches

Ingredients

2 tablespoons olive oil
1 pound Japanese eggplants, unpeeled, cut into 3/4-inch cubes
1 1/2 cups chopped onions
1 15 1/2-ounce can garbanzo beans, drained, 1/2 cup juices reserved
1 tablespoon ground cumin
1 tablespoon fresh lemon juice
4 tablespoons chopped fresh mint, divided
5 tablespoons crumbled feta cheese, divided
Salt and pepper to season
3 pita bread rounds, warmed in oven or toasted

Instructions:

1. Heat oil in large nonstick skillet over medium-high heat. Add eggplant cubes and onions; sauté until soft and beginning to brown, about 9 minutes.
2. Stir in garbanzo beans, cumin, and lemon juice. Sauté until heated through and flavors blend, adding enough garbanzo bean liquid by tablespoonfuls to moisten if mixture is dry, about 4 minutes.
3. Stir in 3 tablespoons mint and 3 tablespoons feta cheese.
4. Season generously with salt and pepper.
5. Cut pita breads crosswise in half. Spoon eggplant mixture into pita breads.
6. Sprinkle filling with remaining mint and feta and serve