

## Cooking With Rania

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### Vegetable Moussaka

- Olive oil
- Freshly cracked black pepper
- 2 medium eggplant, peeled and cut diagonally into ¼-inch-thick slices
- 4 green onions, thinly sliced
- 3 garlic cloves, thinly sliced
- 1 tablespoon unsalted butter
- 2 medium baking potatoes, thinly sliced
- ½ tablespoon chopped fresh oregano, or ½ teaspoon dried
- Sea salt and freshly ground black pepper to taste
- 8 ounces goat cheese, crumbled
- 2 medium tomatoes, sliced ¼ inch thick

#### Yogurt Sauce:

- ¾ cup plain low-fat yogurt
- 3 tablespoons chopped fresh parsley
- 1 teaspoon freshly squeezed lemon juice

#### DIRECTIONS

Heat ½ tablespoon oil with a little black pepper in a heavy skillet over medium heat. Place the eggplant slices in the skillet, making sure that the surface of each slice makes full contact with the pan. Let the eggplant cook on each side for about 3 minutes, periodically pressing on each slice with a spatula. Set aside the cooked slices and repeat, adding oil and a bit more pepper as necessary until all the eggplant has been cooked. In the same skillet, sauté the green onions and garlic in 1 tablespoon oil for about 2 minutes.

Preheat the oven to 350 degrees. Spread the butter around the inside of a 9-inch square baking dish. Place a layer of the potatoes and sprinkle with half of the oregano, half of the salt, and 1/8 teaspoon pepper. Add half of the eggplant, sprinkle with half of the goat cheese, and top with half of the tomato slices. Next, add the onion-and-garlic mixture. Then repeat the potato, eggplant, cheese, and tomato layers. Bake, uncovered, for about 45 minutes, or until the potatoes are tender. Test occasionally for doneness with a sharp knife.

Meanwhile, prepare the yogurt sauce. Combine the yogurt, parsley and lemon juice in a small bowl and refrigerate. Serve the Moussaka topped with yogurt sauce.

Serves: 4 - 6