

Eggplant-Wrapped Chicken

4-6 servings

EGGPLANT

- 1 tall eggplant
- ½ cup oil
- ¼ tsp salt
 - pinch coarse black pepper

MEAT MIXTURE

- 3 Tbsp oil
- 1 onion, diced
- 2 garlic cloves, minced
- ½ lb ground meat
- ½ tsp salt
- ½ tsp garlic powder

CHICKEN

- 6 boneless skinless chicken thighs
- ¼ tsp salt
 - pinch coarse black pepper

1. Preheat oven to broil. Grease a baking sheet. Cut eggplant lengthwise, ¼-inch thick, to get 6 or 7 slices. Reserve remaining eggplant scraps. Place eggplant slices on prepared baking sheet. Brush slices with oil and season with salt and pepper. Broil 5 minutes per side, until second side is beginning to brown. The slices should appear as if they were fried. Remove and set aside.
2. Preheat oven to 350°F.
3. Peel and finely dice remaining eggplant to obtain ½ cup diced eggplant. Heat oil in a sauté pan over medium heat. Add onion, garlic, and diced eggplant and sauté until soft, about 5-7 minutes.
4. In a small bowl, combine onion mixture with ground meat. Season with salt and garlic powder.
5. Season chicken thighs with salt and pepper. Place a tablespoon of the meat mixture into each thigh and roll up to close. Roll an eggplant slice around each stuffed chicken thigh. Place, seam side down and close together, in a baking pan. Cover and bake for 2½ hours.



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