**“Salata Mishwiya”  
Dr. Shakshuka’s Tunisian Eggplant Salad**

[**https://www.youtube.com/watch?v=8IOK4clGPDI**](https://www.youtube.com/watch?v=8IOK4clGPDI)

Ingredients:

* Veggie or olive oil
* Salt
* Garlic
* 1 Eggplant
* 2 colors bell peppers
* ½ hot pepper
* Olive brine or olives
* Tomatoes

Direx:

* Warm up **oil**.
* Peel **eggplant** “zebra style,” like a two-tone watermelon--stripes.
* Slice eggplant (about ¼ inch thick). Generously **salt** each side. Sauté. Peek to see whether the bottoms are dark brown. If so, flip over, removing after both sides are dark brown and soft.
* Place on cutting board or a large mixing bowl.
* Slice open **bell** and **hot peppers** and sauté; no need to salt. Peek to see whether the bottoms are dark brown. If so, flip over, removing after both sides are dark brown and soft.
* Combine with eggplant on cutting board or mixing bowl.
* Pour oil from the drying pan over the mixture.
* Go crazy with a large knife and a fork, chopping and blending all items until the pieces are pico-de-gallo sized.