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**79 Easy
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BIG NEWS

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**Everyone's Favorite
Side Dish Is...**

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Healthy Sides



GRILLED EGGPLANT WITH MARINATED FETA

Slice 2 **eggplants** ½ inch thick; lay on paper towels, sprinkle with **salt** and let sit 10 minutes, then pat dry. Heat ¼ cup **olive oil** with 1 grated **garlic clove** in a saucepan, 1 minute. Stir in 1 tablespoon each chopped **oregano** and **parsley**, 1 teaspoon chopped **rosemary** and ¼ teaspoon **red pepper flakes**. Let cool; pour over 4 ounces crumbled **feta**. Brush the eggplant with olive oil; grill over medium-high heat, 5 minutes per side. Top with the feta.



GREEN BEAN AND CELERY SALAD

Whisk 2 tablespoons **lemon juice**, 1 tablespoon **dijon mustard** and a pinch of **salt** in a bowl; whisk in 3 tablespoons **olive oil**. Add 1 minced **shallot**, 2 tablespoons **capers**, a handful each of chopped **parsley** and **celery leaves** and a pinch of **pepper**. Boil ¾ pound halved **green beans** until crisp-tender, 4 minutes. Drain and add to the dressing along with 2 thinly sliced **celery stalks**.

LEFT TO RIGHT: PHOTO: ANDREW PURCELL; FOOD STYLING: CARRIE PURCELL. PHOTO: ANTONIS ACHILLEOS; FOOD STYLING: JAMIE KIMM.

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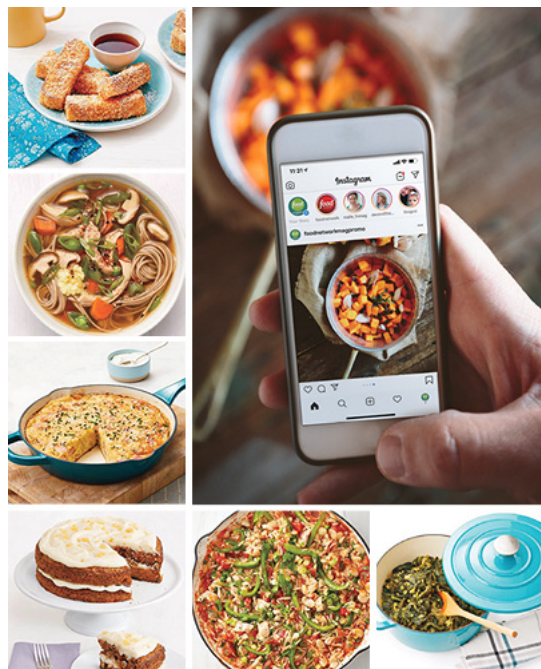
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