

Marinated Roasted Eggplant

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2 large oven trays
measuring cups and spoons
salt and pepper grinders
pastry brush
small bowl
citrus squeezer
garlic crusher
chopping board and knife
mixing spoon or whisk
leakproof 1-litre storage container

METHOD

INGREDIENTS

1. **Preheat** oven to 200°C.

2. Generously **oil or line** the baking trays.

3. **Cut** crosswise into 1 cm thick discs

2 large (~1 kg) **globe eggplants**

4. **Place** discs on the trays and **brush** with

¼ cup **extra virgin olive oil**

5. **Sprinkle** generously with freshly ground sea salt and black pepper and **bake** 30 minutes or until beginning to soften and brown.

6. Meanwhile, in the bowl, **whisk** together

¼ cup **extra virgin olive oil**
¼ cup **freshly squeezed lemon juice**
2 cloves **garlic**, crushed
1 TBS **finely chopped fresh parsley**
1 TBS **fresh thyme leaves**
1 tsp - 1 TBS **raw honey** (optional)
1 tsp **pink or sea salt**
1 tsp **finely chopped fresh chilli** of choice, seeds removed

7. Once the eggplant is cooked, **transfer** to the leakproof container and **pour** over the marinade.

8. **Seal** and let **marinate**, while occasionally flipping the container, for 2 hours to overnight in the refrigerator.

9. **Serve** garnished with

extra **parsley** and **black pepper**

