



# RECIPE



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## GRILLED EGGPLANT AND ROASTED RED PEPPERS

### INGREDIENTS:

- 1 lg eggplant
- 1 jar of roasted red peppers, sliced into strips
- 1/2 cup olive oil
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1/4 tsp red pepper flakes
- 3 tbsp fresh flat leaf parsley, chopped - plus extra for garnish  
extra virgin olive oil, for garnish

### DIRECTIONS:

Slice eggplant lengthwise about 1/4 inch in thickness. Place the eggplant in a large gallon ziploc bag and add olive oil, kosher salt, freshly ground black pepper, red paper flakes and chopped flat leaf parsley.

Lightly brush the grill grates or grill pan (whichever you are using) with vegetable oil and heat to medium high.

Grill eggplant slices approximately 1-2 minutes per side. *Tip: if the slices are sticking to the grate it means they aren't ready to be flipped. Give them an extra few seconds and try again.*

Remove the eggplant from the grill and place in an overlapping single layer pattern on a large serving dish. Take the strips of sliced roasted red peppers and place them throughout the platter, tucking some underneath the overlaps. Sprinkle some fresh chopped flat leaf parsley over top and add a drizzle of extra virgin olive oil to finish it off.

*Topping options: for a salty bite, top this platter with chopped kalamata olives or feta or ricotta salta cheese.*

