

# Basic Roasted Eggplant w/ 3 Salad Ideas

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## **Basic Roasted Eggplant:**

Preheat oven to 475. Cut 3 medium eggplants (about 3 lbs total) into 1-inch pieces.

Divide between 2 rimmed baking sheets. Drizzle 3 Tablespoons extra-virgin olive oil over eggplant and season w/ coarse salt and ground pepper; Toss to coat and arrange in a single layer.

Roast until golden and tender, 25 to 30 minutes, stirring once. let cool on sheets.

## **3 Roasted Eggplant Salad Ideas:**

### **Eggplant Salad w/ Tomatoes and Basil**

In a large bowl, whisk together 3 tablespoons white-wine vinegar and 2 tablespoons extra-virgin olive oil; season w/ coarse salt and ground pepper. Add 1 recipe of Basic Roasted Eggplant, 1 pint of halved grape tomatoes (or whatever you have) and 1 cup torn fresh basil leaves. Toss to Combine.

### **Eggplant Salad w/ Chickpeas and Feta**

In a large bowl, whisk together 3 tablespoons fresh lemon juice (from 2 lemons) add 2 tablespoons extra-virgin olive oil, season w/ coarse salt and ground pepper. Add 1 recipe of Basic Roasted Eggplant, 1 can chickpeas, rinsed and drained, 4 ounces of feta, crumbled (about 1 cup) and 1/4 cup chopped fresh mint leaves. Toss to combine.

### **Curried Eggplant Salad w/ Peas and Cashews**

Cook 1 package of frozen peas according to package instructions, rinse under cool water and drain. In a large bowl whisk together 3 tablespoons of fresh lime juice (from 2 limes), 2 tablespoons vegetable oil (christy says organic canola), and 1 teaspoon curry powder, season w/ coarse salt and ground pepper. Add 1 recipe of Basic Roasted Eggplant, peas, 1/2 cup of chopped roasted cashews, and 1/2 cup of chopped fresh cilantro. Toss to Combine.