

Greek Style Eggplant Salad

From – *Mark Bittman's Kitchen Express*

1 eggplant
olive oil
salt
1 small onion – thinly sliced
feta cheese
pitted black olives
1 tsp chopped fresh oregano
salt & pepper
salad greens
1 lemon

- Cut eggplant into ¼” rounds, brush with olive oil and sprinkle with salt.
- Broil or grill the eggplant rounds until seared on both sides and soft in the center – about 5 minutes.
- Put the eggplant, onion, crumbled feta, black olives and oregano in a bowl and drizzle with olive oil and season with salt and pepper to taste.
- Serve over salad greens with a big squeeze of lemon.



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