Roasted Eggplant Salad
From – www.thekitchn.com

2 large eggplants, about 2 pounds
kosher salt
1/3 cup olive oil
2 Tbsp cider vinegar
1 Tbsp honey
1 tsp smoked paprika
½ tsp cumin
4 large garlic cloves, roughly chopped
2 Tbsp lemon juice
1 Tbsp soy sauce
1 cup flat parsley leaves, roughly chopped
½ cup smoked almonds, roughly chopped
2 oz goat cheese, crumbled and divided
¼ cup finely chopped scallions

• Preheat oven to 400F.
• Cut the eggplant into 1-inch cubes and put in a large bowl. Sprinkle lightly with kosher salt and set aside while making the marinade.
• Whisk together the olive oil, cider vinegar, honey, smoked paprika, and cumin.
• Dab away any extra water that has beaded up on the eggplant and toss with the marinade.
• Stir in the garlic.
• Spread the eggplant on a large baking sheet, lined with parchment paper.
• Roast for 40 minutes, stir every 15 minutes.
• Remove from oven and cool slightly.
• Whisk together the lemon juice and soy sauce then toss in the eggplant.
• Stir in the parsley, almonds and most of the goat cheese.
• Serve sprinkled with the remaining goat cheese and scallions on top.

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