

Roasted Eggplant Salad

Adapted from aprilcook.me

Recipe type: side dish

Serves: 4

Time: 30 minutes + 1 hour chill time

Ingredients

- 2 tablespoons olive oil
- 2 large eggplants, peeled and cut into 1-inch cubes
- salt and pepper
- 1 small red onion
- 2 medium tomatoes, cubed
- 1 handful of parsley, finely chopped

Directions

1. Preheat oven to 425 degrees F. Toss the cubed eggplant, olive oil, a teaspoon of salt and a half teaspoon of pepper together in a large bowl. Spray 2 baking sheets with cooking oil and divide eggplant mixture between them.
2. Bake for 20 minutes, or until the eggplant is browned, stirring half way through.
3. Let the eggplants cool for 10 minutes, transfer back into the bowl and add in the onion, tomatoes, and parsley. Season with additional salt and pepper if you wish. Mix thoroughly. Chill for at least 1 hour before serving.



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