

Eggplant with Feta and Herb

Ingredients

About 2 lb eggplant, sliced into rounds

About 5 tbsp. olive oil

4 oz feta

bunches mint and parsley, roughly chopped

Balsamic glaze

Method

Brush the eggplant on both sides with a little olive oil; you will need about 5 tbsp.

Griddle, barbecue or grill the eggplant slices until lightly browned on both sides.

Remove and arrange, overlapping, on a platter. This can be done on the previous day and chilled.

Just before serving, scatter the feta and herbs over the eggplant and drizzle with balsamic glaze