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