

Grilled Smoky Eggplant Salad

From – *eatingwell.com*

2 small eggplants
¾ tsp kosher salt, divided
olive oil cooking spray
¼ cup extra virgin olive oil
1 Tbsp sherry vinegar
1 small tomato, diced
1 small clove garlic, chopped
1 ½ tsp smoked paprika
3 cups mixed baby salad greens
2 oz Manchego cheese, cut into thin curls with a vegetable peeler

- Preheat grill to medium.
- Cut stripes in each eggplant's peel by running a vegetable peeler down the length of it and repeating at 1" intervals.
- Slice the eggplants into rounds 1/3 to ½ inch thick.
- Lay them on a baking sheet and sprinkle lightly with ½ tsp salt. Let stand for about 5 minutes.
- Blot the eggplant slices with paper towels and lightly coat both sides with olive oil cooking spray.
- Grill the eggplant, flipping halfway through, until soft and browned on both sides, 9 to 11 minutes total.
- Puree oil, vinegar, tomato, garlic, paprika and the remaining ¼ tsp salt in a blender until well combined.
- Toss salad greens with half the vinaigrette in a medium bowl.
- Arrange the eggplant slices on 6 salad plates.
- Drizzle with remaining vinaigrette.
- Place salad greens over and between the eggplant slices, then scatter the cheese curls on top of each salad.
- Serve warm or room temperature.



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