

Grilled Eggplant with Feta and Fresh Mint

From – Good Housekeeping

1 large eggplant (about 1 ½ lbs)
2 Tbsp olive oil
¼ cup crumbled feta cheese
2 Tbsp chopped fresh mint
fresh lemon juice
lemon wedges

- Cut eggplant into 1/2” thick slices.
- Brush each slice with olive oil.
- Place on hot, ridged grill pan over medium-high heat. Cook 4 to 6 minutes per side or until tender.
- Transfer to platter
- Sprinkle with feta cheese, mint, and drizzle of fresh lemon juice. Garnish with lemon wedges.



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