

# Roasted Eggplant Salad

*From – [www.thekitchn.com](http://www.thekitchn.com)*

2 large eggplants, about 2 pounds  
kosher salt  
1/3 cup olive oil  
2 Tbsp cider vinegar  
1 Tbsp honey  
1 tsp smoked paprika  
½ tsp cumin  
4 large garlic cloves, roughly chopped  
2 Tbsp lemon juice  
1 Tbsp soy sauce  
1 cup flat parsley leaves, roughly chopped  
½ cup smoked almonds, roughly chopped  
2 oz goat cheese, crumbled and divided  
¼ cup finely chopped scallions

- Preheat oven to 400F.
- Cut the eggplant into 1-inch cubes and put in a large bowl. Sprinkle lightly with kosher salt and set aside while making the marinade.
- Whisk together the olive oil, cider vinegar, honey, smoked paprika, and cumin.
- Dab away any extra water that has beaded up on the eggplant and toss with the marinade.
- Stir in the garlic.
- Spread the eggplant on a large baking sheet, lined with parchment paper.
- Roast for 40 minutes, stir every 15 minutes.
- Remove from oven and cool slightly.
- Whisk together the lemon juice and soy sauce then toss in the eggplant.
- Stir in the parsley, almonds and most of the goat cheese.
- Serve sprinkled with the remaining goat cheese and scallions on top.



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