

**TOTAL TIME**

40 minutes

PREP TIME

5 minutes

COOK TIME

35 minutes

SERVES

2

COOKING LEVEL

Easy

RECIPE | EGGPLANTS

ROASTED EGGPLANT WITH MINT SAUCE AND FETA

**INGREDIENTS
(EGGPLANT)**

1 Pure Flavor® White Baby Eggplant
1 tbsp. olive oil
¼ cup feta cheese

**INGREDIENTS
(SAUCE)**

1 clove garlic, minced
2 tbsp. olive oil
1 tsp lemon juice
2 tbsp. chopped fresh mint
Salt and pepper to taste

DIRECTIONS

1. Cut the Baby Eggplant in half, lengthwise. Score the eggplant, cutting slits into just the flesh (not the skin). Make about 5 cuts diagonally across the baby eggplant. Make another set of cuts diagonally the other way to create a cross hatch pattern. Brush with 1 tbsp. olive oil and set on a baking tray. Bake at 400°F for 35-40 minutes or until tender.
2. Meanwhile, combine 2 tbsp. olive oil, lemon juice, mint, garlic, salt and pepper in a food processor until smooth.
3. When eggplant has finished cooking, transfer to a serving plate. Top with mint sauce and crumbled feta cheese.

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