

RECIPE | EGGPLANTS GRILLED EGGPLANT



Recipe by Grace McGuire of Nourish With Whole Food

INGREDIENTS

Pure Flavor® eggplant, slicked thick, about an inch or so Coconut oil Pinch of salt Pure Flavor® Tomatoes On-the-Vine Almond cream cheese Sprouted watermelon seeds Watercress Flax oil

DIRECTIONS

- 1. Lather sliced eggplant with coconut oil and add to a hot grill skillet over medium heat.
- 2. Cook for 2-3 minutes on each side.
- 3. Set aside on a baking sheet, and top with almond cream cheese, sliced tomato, watermelon seeds, garnish with watercress, and drizzle with flax oil for added omega 3 fatty acids.

