

**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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