

ROASTED EGGPLANT SALAD



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Large Eggplant	2	Cumin	1½ Tsp.
Halved Cherry Tomatoes	2 Cup	Oregano	1 Tsp.
Leek, Finely Diced	1	Paprika	1 Tsp.
Garlic Cloves, Minced	3	Coriander	½ Tsp.
Extra Virgin Olive Oil	¼ Cup	Sumac	1½ Tsp.
Salt	½ Tsp.	Parsley, Chopped	3 Tbsp.



PREPARATION

- 👉 Preheat your oven to 400°F (200°C).
- 👉 Cut the eggplant into small cubes and place the cubed eggplant on a baking sheet lined with parchment paper.
- 👉 Drizzle with olive oil and sprinkle with salt. Toss to coat the eggplant evenly with the oil and salt.
- 👉 Roast the eggplant in the preheated oven for about 25–30 minutes, or until it becomes tender and slightly golden brown. Remove from the oven and let it cool.
- 👉 In a large bowl, combine the roasted eggplant, halved cherry tomatoes, diced leek, minced garlic, and the remaining tablespoon of olive oil. Mix well.
- 👉 In a small bowl, whisk together the salt, cumin, dried oregano, paprika, coriander, and sumac. Sprinkle this spice mixture over the eggplant mixture and toss to coat everything evenly.
- 👉 Let the flavors blend by allowing the salad to marinate at room temperature for about 15–20 minutes.
- 👉 Garnish the salad with freshly chopped parsley just before serving.
- 👉 Enjoy!