



Marinated Roasted Eggplant

6-8 servings

INGREDIENTS

- 1 large eggplant
- 3 Tbsp plus 2 - 4 Tbsp olive oil, divided
- Salt and pepper
- Assorted fresh herbs, or dried
- 3 cloves garlic
- 1/2 tsp crushed red pepper
- 1/2 cup fresh basil or other fresh herbs, chopped

DIRECTIONS

1. Preheat the oven to 400 degrees. Line a baking sheet with foil or non-stick paper then spread olive oil on it.
2. Slice the eggplant into 1/4 inch rounds. Place the eggplant onto the baking sheet. Drizzle with 2 Tbsp olive oil and season with salt and pepper.
3. Roast in the oven until softened and golden brown, about 25 - 30 minutes. Flip eggplant halfway through.
4. Once cool pour 2 - 4 Tbsp oil, garlic and spices into a bowl or mason jar with eggplant. Allow to sit for 1 hour - 3 days; serve cold.



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