

## Roasted Eggplant Salad with Tomatoes, Chives and Shallots



For Four Servings

Preparation Time: 30 minutes

Cooking Time: 45 minutes

- 4 Large, Firm Eggplants
- 2 Large Ripe Beefsteak Tomatoes, seeded and diced finely
- 3 Shallots, peeled and minced
- 2 Lemons
- 1 Lime
- 1 Bunch Chives, sliced finely
- 1/2 Red Onion, diced finely
- 1/2 Bunch Flat-Leaf Parsley, chopped
- 1/2 Bunch Cilantro, chopped
- 1/2 Cup Extra Virgin Olive Oil, extra for grilling
- Salt and Pepper to taste

Wash three of the eggplants and pierce their skin in several places with a paring knife. On an open flame on the stove, or the grill, char their skin well. Then place them in a heat proof container, cover and bake in a 475 F oven for half an hour or until they are fully cooked through. Test with a paring knife, it should enter the flesh with no resistance.

Meanwhile wash the other eggplant. Trim the end, and on a Japanese mandolin or with a sharp knife, slice them in quarter inch slices. Brush slices with olive oil and season with salt and place on a hot grill to mark and cook through. When cooked, place them on a cookie sheet lined with parchment paper, sprinkle some of the minced shallots and parsley on them along with a drizzling of olive oil. Put aside

When the roasted eggplants are cooked through, take them out of the oven, and when cool enough to handle,

scrape their flesh into a colander to allow the extra juices to drain. Meanwhile, in a large bowl, mix all the diced tomatoes, chopped herbs, diced onion and minced shallots. Season a bit with salt. Add all the scraped eggplant flesh to the tomato and herb mixture. Add all the olive oil, the juices of both lemons, and the lime. Mix well with a fork to break any large eggplant pieces. Season with salt and pepper to taste. Chill well before serving.

To serve, check for seasoning and adjust accordingly. Place a generous mound of the salad in the center of a serving plate. Cut the grilled slices of the eggplant lengthwise in half, and surround the mound of the salad. Garnish with a drizzling of olive oil and fresh parsley and enjoy.