



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Roasted Eggplant with Herbs and Lemon

Serves: 4

Ingredients:

- 2 eggplants, preferably thin, halved lengthwise
- 2 lemons, halved
- 1 tbsp basil, chiffonaded
- 1 tbsp flat leaf Italian parsley, chopped
- 1 tsp oregano, chopped
- 2 cloves garlic, sliced thinly
- Salt to taste

Method :

- Preheat the oven to 375°.
- Place the halved eggplants on a baking sheet and sprinkle with salt. Allow the eggplants to release their bitterness for about 20 minutes, then wipe the salt with a damp paper towel.
- Place the eggplants into the oven and roast for about 30 minutes. You'll see the skin just begin to blister and the insides become tender.
- Remove from the oven and immediately drizzle with olive oil and scatter the garlic slices. Allow to cool slightly.
- Place the herbs on the eggplants and add a pinch of salt to taste. Serve warm or at room temperature.

