

Chargrilled eggplant, olive and feta salad



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- 200g Lebanese eggplant (see note)
- 1/2 cup pitted kalamata olives
- 50g Greek feta, crumbled
- 30g baby rocket leaves
- 1 tbs extra virgin olive oil
- 2 tsp red wine vinegar
- 1/2 tsp caster sugar

Heat a barbecue or chargrill on medium-high. Cut 200g Lebanese eggplant in half lengthways. Spray with olive oil. Season. Cook for 3-4 minutes each side or until tender.

Transfer to a large bowl. Cool slightly.

Add 1/2 cup pitted kalamata olives, 50g crumbled Greek feta and 30g baby rocket leaves.

Whisk 1 tbs extra virgin olive oil, 2 tsp red wine vinegar and 1/2 tsp caster sugar in a small jug. Pour the dressing over the salad
