

Roasted Eggplant with Garlic and Parsley

(Serves 4)

Time: About 45 minutes

Ingredients:

1 ½ lb eggplant (about 2 medium or 1 large)
3 TBS olive oil
2 tsp garlic minced
½ cup parsley leaves, minced fresh, more for garnish
Salt and pepper

Instructions:

1. Peel the eggplant if the skin is thick or the eggplant is less than perfectly firm. Cut it into 1-inch-thick slices.
2. Preheat oven to 400 F (200 C). Brush a baking sheet with 1 TBS of oil. Cut several slits on one side of each of the eggplant slices and lay them on the baking sheet, cut side up. Mix together the remaining oil, garlic and the ½ cup of parsley and some black pepper. Spread this mixture on the eggplant slices, pushing it into the slits.
3. Bake until the eggplant is soft, 40 minute or more. Garnish and serve hot or at room temperature.

Source: **How to Cook Everything** by Mark Bittman