

Grilled eggplant marinated with Mint

1 small eggplants, sliced thin

2 oz. extra virgin olive oil

Salt

2 cloves garlic, minced

½ cup mint leaves

3-4 leaves of treviso

Preparation

Grill eggplant, brushed with salt and oil until slightly translucent

In a medium sauté pan, combine oil and garlic and cook until garlic is slightly translucent and remove from heat

Toss eggplant with garlic oil and mint just before serving over bed of Treviso.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

