

Ferraro's Cucina

Grilled Eggplant with Basil & Parsley

Ingredients

- 1 **Eggplant** (sliced into 1/2" rounds)
- 1/3 cup **Extra Virgin Olive Oil**
- 2 cloves **Garlic** (minced)
- 1/8 teaspoon **Salt**
- 2 tablespoons **Fresh Basil** (chopped)
- 1 tablespoon **Fresh Flat-Leaf Parsley** (chopped)



Preparation

- Preheat an outdoor grill for medium-high heat and lightly oil the grate.
- Brush eggplant lightly with olive oil on both sides.
- Stir together remaining olive oil, garlic, and salt in a small bowl.
- Arrange eggplant slices on the preheated grill and cook, turning occasionally, until tender and browned, 3 to 4 minutes per side.
- Arrange grilled eggplant on a platter. Brush with the olive oil and garlic mixture until eggplant has absorbed the oil.
- Sprinkle with the chopped basil and parsley and serve.

