

# Greek-Style Grilled Eggplant

# recipe

PREP TIME: 12 Min | COOK: 10 Min | SERVINGS: 6

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## INGREDIENTS

- 2 Tbsp extra-virgin olive oil
- 2 tsp chopped fresh oregano  
(plus more for garnish)
- 1 ½ tsp balsamic vinegar
- ½ tsp salt, divided
- ⅛ tsp crushed red pepper flakes
- ⅛ tsp garlic powder
- 1 medium (about 1 pound) eggplant,  
sliced into twelve ½-inch rounds
- 3 sprays cooking spray
- 6 Tbsp crumbled feta cheese

## INSTRUCTIONS

- Preheat grill to medium-high.
- Meanwhile, in a small bowl, combine oil, oregano, vinegar, ¼ teaspoon salt, red pepper flakes, and garlic powder; set aside.
- Coat eggplant liberally with cooking spray; sprinkle with remaining ¼ teaspoon salt. Grill eggplant until lightly charred and tender, turning as needed, about 10 minutes.
- Remove eggplant to a serving platter; evenly spoon and spread oil mixture over eggplant. Sprinkle with feta; garnish with oregano (and red pepper flakes if desired).
- Serve warm or at room temperature.
- Serving size: 2 slices topped eggplant***