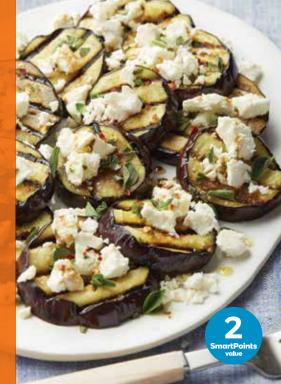
Greek-Style Grilled Eggplant

recipe

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





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
- 1/8 tsp crushed red pepper flakes
- 1/4 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 $\frac{1}{4}$ 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

