



GRILLED EGGPLANTS

Ingredients

For 2 persons

1 medium eggplant

1 tsp garlic powder

2 pinches sea salt

2 pinches black pepper

Olive oil

Steps

- 1.** Slice the eggplant to make circles.
- 2.** Sprinkle the eggplant slices on both sides with garlic powder, sea salt and black pepper.
- 3.** Heat some olive oil in a skillet over medium-low to medium heat. Working in batches, add the eggplant slices in a single layer. Saute eggplant for 3-6 minutes per side, until soft, browned, and caramelized on both sides.
- 4.** Repeat with the remaining slices, adding some oil each round.