

Grilled Eggplant and SPICED GREEN TOMATO PICKLE

2 x 300gr eggplant
2 tablespoons olive oil
1 punnet cherry tomatoes, halved
1 teaspoon sea salt
1 teaspoon mild curry powder
1 garlic clove, minced
1 tablespoon lemon juice
2 tablespoons **SPICED GREEN TOMATO PICKLE**
2 tablespoons chopped coriander leaves

Slice the eggplant, brush with a little oil and grill on hotplate till softened.
Drizzle a little oil over tomatoes and roast in 160C oven for 15 minutes.
Mix grilled eggplant slices with salt, curry powder and garlic, add the lemon juice and add tomato pickle and toss to combine.
Toss the tomatoes and coriander with the eggplant and pickle and serve warm.
Serve with steamed fish or grilled chicken or beef.

Serves 4

© Christine Manfield 2006

