

Grilled Eggplant Summer Salad

with White Beans, Mozzarella, and Roasted Garlic

Ingredients for 4 salads:

- 2 baby eggplants sliced, about ¼-inch thick , plus olive oil for brushing
- 3 ripe tomatoes, cut in sections
- 1 pint heirloom cherry tomatoes, halved
- 10 slices mozzarella slices
- 4 Persian cucumbers, sliced ¼-inch thin
- ½ red onion, shaved
- ½ can drained and rinsed white beans
- 10-12 roasted garlic cloves (I found these in the deli section of my market)
- 1 avocado, diced
- torn parsley leaves for garnish
- Kosher salt and freshly cracked pepper to taste
- Alessi balsamic glaze (about 2-3 Tbsp)
- olive oil (about 2 Tbsp)

Directions:

Heat your grill to about 375°. Alternatively, heat a non-stick grill pan to medium-high.

Brush eggplant rounds with olive oil and place on grill for 2-3 minutes per side until tender and golden grill marks appear.

Place eggplant on platter alternating with mozzarella slices around perimeter of platter. Place tomatoes and cucumbers in center. Top with beans, garlic, onions, avocado and torn parsley.

Season with salt and pepper then top with Alessi glaze and olive oil. Toss and serve immediately.

Enjoy!

