

Marinated Eggplant with Burrata

Ingredients:

~½ cup Olive oil
2 pounds eggplant trimmed and sliced into ½ inch disks
½ cup + basil, finely chopped (save some for garnish)
2 garlic cloves, minced
2 tsp capers (drained)
1 tsp red pepper flakes
1 lemon, zest and juice
Kosher salt and black pepper
½ pound burrata at room temperature

Instructions

1. Arrange the eggplant on a sheet pan. Brush lightly with olive oil on both sides.
2. Grill the eggplant for 3 minutes on each side or bake at 450 degrees for 10 minutes.
3. In a large bowl, combine ¼ cup olive oil, basil, garlic, lemon zest, lemon juice, capers (add more if you really like capers), 1 tsp kosher salt and a few pinches of black pepper. Taste to make sure it has enough salt.
4. Add the warm eggplant and gently toss. Allow to marinate at least 5 minutes or up to one day. (Refrigerate if marinating for an extended time.)
5. Serve eggplant on 4 individual plates and top with the burrata. Make sure to bring the eggplant and burrata to room temperature if they were refrigerated. Sprinkle with remaining basil. Enjoy!

The story behind this recipe. I was craving eggplant when I found a variation of this delicious recipe in the New York Times.