



## Lemon, Garlic & Herb Aubergine Salad



1. Mix 1 part marinade with 2 parts oil in a small bowl or ramekin. 100g of this mixture will marinate 500g.
2. Prepare the Aubergine by washing and cutting into about 1 inch thick slices.
3. With a pastry brush or with the back of a spoon brush each slice of Aubergine with the mixture.
4. Once coated place on an oven tray and cook for 10mins at 170c or cook on a griddle or healthy grill
5. Once cooked plate up with crumbled feta cheese and sundried tomatoes. You can use other ingredients if you like.