

Lemony Eggplant with Burrata Vicki Martell

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
2-3 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!