

Grilled Eggplant and Tomato Napoleon

- 1 large eggplant**
- 3 T extra virgin olive oil**
- 2 T balsamic vinegar**
- ¼ tsp sea salt**
- Fresh cracked black pepper**
- 3 fresh tomatoes, sliced**
- 1 cup crumbled goat cheese**
- 12 fresh basil leaves, chiffonade**

Cut eggplant into ½-inch thick slices. In small bowl, whisk together olive oil, balsamic vinegar, salt and pepper. Brush both sides of the eggplant with mixture. Arrange eggplant slices on a grill or use a cast iron grill pan on medium high heat. Grill eggplant on each side for about 5 minutes.

Place a grilled eggplant slice on a small plate. Top with a tablespoon of goat cheese, then a slice of tomato and a pinch of basil. Top with another eggplant slice and continue with cheese, tomato and basil for 3 layers. Drizzle with olive oil and balsamic vinegar and finish with sea salt and pepper to taste.

Recipe by Megan McCarthy



ATLANTA BOTANICAL GARDEN