Grilled Eggplant with Tahini Vinaigrette and Goat Cheese

1 medium eggplant
1 T tahini paste
1 clove garlic
2 T lemon juice
1 T red wine vinegar
2 T Italian parsley
1 T fresh oregano
2 tsp shallot, chopped
1/2 cup extra virgin olive oil
crumbled goat cheese, to garnish
salt and pepper, to season

Slice eggplant lengthwise into one inch thick pieces and toss with olive oil, salt and pepper. Grill over medium high heat until eggplant is tender, flipping once. Remove from heat and allow to cool. In a blender, add the tahini paste, garlic, lemon juice, red wine vinegar, Italian parsley, oregano, shallot, salt and pepper. Blend until smooth while slowly adding the extra virgin olive oil. Once the eggplant is cool, cut into bite size pieces and toss with the vinaigrette until evenly coated. Garnish with crumbled goat cheese and fresh herbs.

Recipe by Garden Chef Christina Curry

ATLANTA BOTANICAL GARDEN