

# **Broiled Eggplant with Cilantro Marinade**

*From your box: Eggplant, Cilantro, Garlic*

Peel eggplant and slice lengthwise about 3/8 inch thick. (Optional step: if you want to remove bitterness: Sprinkle with sea salt and let stand one hour. Rinse and pat dry.) Place on a well-oiled cookie sheet and brush half the marinade on top of slices. Broil until golden, turn, brush other side with remaining marinade and broil again.

## **CILANTRO MARINADE**

*Mix together:*

1 bunch cilantro, chopped

juice of one lemon

3 garlic cloves, minced

½ cup extra virgin olive oil

¼ teaspoon pepper

Pinch of salt

*Adapted from <http://farmfoodblog.com>*