

AUBERGINE SALAD

Source: Olives. Lemons and Za'atar
by Rawia Bishara

Serves 4-6



- Aubergines, skin on, cut into large cubes – 3 medium
- Extra virgin olive oil – 6 TBSP
- Sea salt – 1 tsp
- Plum tomatoes, cut into small cubes – 8
- Green pepper, deseeded and diced – 1 medium
- Red pepper, deseeded and diced – 1 medium
- Flat-leaf parsley, chopped – 60g
- Kalamata or green olives, pitted and chopped – 75g
- Shallots – 3
- Medium red onion – 1
or spring onions, white parts only, chopped – 6
- Garlic, crushed – 6 to 8 cloves
- Lemon juice – 3 or to taste
- Red chilli flakes (optional) - ½ tsp

1. Preheat the oven to 250°C (fan 225°C).

2. Divide the aubergine pieces between two baking sheets and

brush them all over with olive oil. Sprinkle with the salt and bake until the aubergines are lightly browned and softened, 20 to 30 min. Set aside and cool.

3. In a large mixing bowl, combine the tomatoes, green and red peppers, parsley, olives, shallots, onions, garlic, lemon juice, 6TBSP oil and red chilli flakes (if you are using them). Using a wooden spoon, stir to mix thoroughly. Taste and adjust the lemon juice and salt.

4. Gently fold in the cooled aubergine, distributing it evenly and taking care not to crush it.

Transfer to a platter and serve