



Charred Eggplant with Pomegranate Relish

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 18 minutes

Total Time: 30 minutes

Ingredients

Relish:

- 1 cup walnuts
- 1/2 cup pomegranate arils (from 1 pomegranate)
- 1/2 cup chopped cilantro
- 1 tbsp pomegranate molasses
- 1/4 cup extra-virgin olive oil
- 1/4 tsp fine sea salt
- 1 small garlic clove, finely minced
- Ground black pepper

Charred Eggplant:

- 2 pounds Japanese eggplant, sliced into 1/2-inch-thick rounds
- 6 tbsp extra-virgin olive oil
- 2 tsp za'atar
- Fine sea salt
- Ground black pepper
- 9 ounces burrata

Instructions

Make the Relish:

Preheat oven to 300°F. Spread walnuts on a small baking tray, and toast in preheated oven 10 minutes. Set aside to cool. When cool, coarsely chop. Combine chopped walnuts, pomegranate arils, cilantro, pomegranate molasses, olive oil, garlic, and sea salt. Season with black pepper to taste, and stir to combine. Set aside.

Make the Charred Eggplant:

Coat eggplant slices in olive oil, and sprinkle all over with za'atar and sea salt. Heat a grill pan over high. When hot, add eggplant slices in a single layer. Reduce heat to medium-high, and grill until

charred on one side, 2 to 4 minutes. Flip slices, and grill until charred and completely tender, 2 to 4 minutes. Season to taste with salt and pepper.

To serve, arrange grilled eggplant slices on a platter. Break burrata into large chunks, and place around eggplant. Season burrata with sea salt, and top with relish.

Recipe from Food & Wine