

Jazz in the Kitchen

Roasted Cauliflower and Eggplant Salad

Ingredients:

Serves 2 (main) to 4 (side dish)

1/2 head cauliflower, sliced into small slivers

1 eggplant, chopped into bite-size pieces

3 tablespoons olive oil (enough to cover veggies)

2-3 cloves garlic (to taste)

1/2 teaspoon lemon pepper

salt and pepper

Baby spinach

Crumbled cheese- bleu cheese, feta or goat cheese

Balsamic vinegar

Directions:

1. Heat oven to 450 degrees. Mince the garlic finely, or use a garlic press.
2. In a large bowl, toss the cauliflower and eggplant with the olive oil, garlic, lemon pepper, and some salt and pepper to taste. Don't skimp on the salt.
3. Spread the vegetables on a baking sheet covered with aluminum foil. Roast in the oven until they are golden on both sides, roughly 30 minutes. Toss them halfway through.
4. Plate the vegetables on a bed of spinach while still warm. Top with cheese and drizzle with Balsamic vinegar. Enjoy!