

Roasted Eggplant

Ingredients

- Eggplant
- Extra virgin olive oil
- Salt
- Pepper

Directions

1. Preheat oven to 400 degrees.
2. Slice cap off eggplant. Slice fruit into 3/8 inch slices. Place on heavy tray (on parchment paper for easier cleanup).
3. Brush tops of slices with extra virgin olive oil. Sprinkle with salt and freshly ground pepper to taste.
4. Place in preheated oven for 40-50 minutes.