

Summer Roast Aubergine & Feta Cheese Salad

I always find aubergine a challenge, my kids are not particularly keen. This got the thumbs up though!

Serves 4

- 1 large aubergine
- 2 tbsp oil
- ½ bulb fennel, finely sliced
- 200g pack feta cheese
- 3 tbsp chives, finely chopped
- 1 tbsp mint leaves, finely shredded
- 16 cherry tomatoes, halved
- Rind and juice of 1 lemon
- 2 tbsp good olive oil

1. Heat the oven to 200C/400F/Gas6.
2. Cut the aubergine into 1cm cubes, put into a roasting tin, season with salt & pepper, drizzle with 2 tablespoons of oil, toss well and roast for 20 - 30 mins, until well browned around the edges, turning half way through.
3. Crumble the feta cheese into a large salad bowl, add the finely sliced fennel, including any fronds, halved tomatoes, chives, mint, and lemon rind. Toss everything together well and add the lemon juice and olive oil.
4. Remove the aubergine from the oven, add hot to the salad, tossing well and serve.



Hints, Tips and Adaptations

Gluten free, vegetarian

Use courgette instead of aubergine

Try thinly sliced celery instead of fennel