



HARISSA ROASTED AUBERGINE SALAD

Prep. time 10-15 minutes | Cooking time 15-20 minutes | Pre-heat 190°C | Serves 2

Harissa is a Maghrebi hot chili pepper paste, and here it's used to spice up a tasty roasted aubergine salad. It's a perfect main or side and one that makes use of our new Greek style Sheese which is perfect with many dishes but especially in salads such as this!

Ingredients

1 large aubergine
50g Greek Style Sheese
2 tablespoons olive oil (or chilli oil)
1 teaspoon Harissa spice powder
Bag of spinach leaves
1/2 cucumber
4 tablespoons pomegranate seeds

For the dressing

2 tablespoons tahini
Juice of 1 lemon
Black pepper
Pinch of chilli powder
1 clove garlic, minced
1 teaspoon maple syrup



Cooking Method

Cut the aubergine horizontally into slightly thick slices and mix together the oil and Harissa spice to rub over both sides of each slice.

Bake for 15-20 minutes in pre-heated oven until softened, then leave to cool.

Arrange the spinach leaves between two bowls, top with the cucumber and arrange the cooled aubergine slices in the middle. Scatter Sheese and pomegranate seeds over top.

Whisk together the lemon juice, black pepper, chilli powder (if using), crushed garlic and maple syrup, plus a dash of water if you want it runnier.

Drizzle over the salads – then you're ready to serve!