



Roasted Eggplant

Visual Recipe
by DAREBEE
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4 eggplants
2 bell peppers

LEVEL UP! Add olive oil or balsamic vinegar. Add spring onions and sesame seeds for garnish.

2 PORTIONS



INSTRUCTIONS

1. Cut eggplant and bell pepper into bite-sized pieces and arrange on top of a baking tray lined with baking paper. Season for taste.
2. Preheat the oven to 400°F (200°C). Roast the vegetables in the middle of the oven for 15 minutes or until they are soft all the way through and beginning to brown.
3. Transfer to a plate.
4. Drizzle with olive oil or balsamic vinegar. Garnish with spring onions and sprinkle with sesame seeds.