

Aubergine & Houmous Grills



Serves 2 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

1 aubergine, thickly sliced lengthways
1 tsp vegetable oil, plus extra for brushing
3 slices of white or brown bread, crusts removed
150g tub hummus
50g chopped walnuts, toasted
20g parsley, chopped
100g cherry tomatoes, quartered
juice of 1/4 lemon
splash of extra olive oil

1. Lay the aubergine out in one layer on a large baking sheet. Brush sparingly with vegetable oil, then season generously. Grill for 15 mins, turning twice and brushing with oil until the slices are softened and cooked through. Meanwhile, whizz the bread into crumbs. Add 1 tsp oil and whizz again briefly, to coat.
2. Spread a couple of tbsp of houmous on top of each slice of aubergine. Tip the breadcrumbs onto a large plate, then press the houmous side of the aubergine into the crumbs to coat. Grill again, crumb-side up, for about 3 mins until golden.
3. Toss the walnuts, parsley and cherry tomatoes in a bowl, season, then add the lemon juice and olive oil and toss again. Serve the grills with the salad, a dollop more hummus and some pitta bread.

