

# GRILLED AUBERGINE SALAD

with *Greek Style Cheeze*



PLANT  
BASED  
RECIPES

# method

- Grill the aubergine slices for about 3 minutes on each side and place in a bowl, covered with a lid so they soften up for 5 minutes.
- Assemble the salad and dress with olive oil, salt, black pepper, oregano and hemp seeds
- Serve in a plate and top with Greek Style Cheeze



serves



per time

## **YOU WILL NEED**

1 aubergine, sliced

20 gr of spinach

Cherry tomatoes

50 gr of

**Greek Style Cheeze,  
crumbled**

Red onions, sliced

*Dress the salad with:*

1 tbsp of olive oil

1 tsp of balsamic vinegar

A pinch of salt

A pinch of black pepper

A pinch of dried oregano

Hemp seeds



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