

J·DAVIES ESTATE

RECIPE

GRILLED EGGPLANT AND GREENS WITH SPICED YOGURT

Recipe by Alison Roman

PAIR WITH:

"jd"
CABERNET SAUVIGNON

INGREDIENTS

2 medium Japanese eggplants or
1 globe eggplant (about 1 lb.),
sliced crosswise on a diagonal ½"-
thick

¾ teaspoon ground turmeric

6 tablespoons olive oil, divided,
plus more for serving

Kosher salt and freshly ground
black pepper

2 large bunches hardy greens
(such as kale or Swiss chard)

½ cup fresh mint leaves

¾ cup plain Greek yogurt

¼ teaspoon garam masala or curry
powder

Lemon wedges (for serving)



PREPARATION

- Prepare grill for medium-high heat.
- Toss eggplant with turmeric and 2 Tbsp. oil in a medium bowl; season with salt and pepper.
- Toss greens with 2 Tbsp. oil in a large bowl; season with salt and pepper.
- Grill eggplant, turning often, until tender and charred in spots, 5–8 minutes; transfer to a large bowl.
- Grill greens, turning often, until lightly charred in spots, about 2 minutes; transfer to a cutting board and let cool slightly.
- Remove thick ribs and stems from greens and discard.
- Tear large leaves into large pieces; transfer to bowl with eggplant, add mint and 2 Tbsp. oil, and toss to combine.
- Mix yogurt and garam masala in a small bowl; season with salt and pepper.
- Spoon yogurt onto a platter and top with eggplant, greens, and mint mixture.
- Drizzle with more oil and serve with lemon wedges.