

Marinated Aubergine & Rocket Salad

Servings: 4

Prep Time: 10min

Cook Time: 30min



Ingredients

- 2 aubergines, cut into small chunks
- 3 tbsp olive oil
- 2 tbsp balsamic vinegar
- small handful sultanas
- 50g bag rocket

Directions

1. Heat oven to 200C/180C fan/gas 6. Toss the aubergine with 2 tbsp olive oil and seasoning in a large roasting tin and roast for 30 mins until golden and soft.
2. When cooked, toss with the vinegar, sultanas and remaining oil. Scatter over the rocket just before serving. Can be served warm or at room temperature.