

The logo for NYT Cooking, featuring a stylized 'T' inside a circle followed by the word 'Cooking' in a bold, sans-serif font.

Grilled Eggplant Salad

By Melissa Clark | **YIELD** about 1 1/2 cups | **TIME** 25 minutes

INGREDIENTS

1 large eggplant
1 plum tomato, diced
1 ½ teaspoons red wine vinegar
½ teaspoon kosher salt, more to taste
½ teaspoon chopped fresh oregano
2 garlic cloves, finely chopped
3 tablespoons extra virgin olive oil
3 tablespoons chopped parsley
Black pepper, to taste
Capers, for garnish, optional
Grilled pita bread, for serving

PREPARATION

Step 1

Heat grill to medium high. Prick the eggplant all over with a fork, put in on the grill and close the cover; cook, turning occasionally, until eggplant is very soft and skin is blistered, about 15 minutes.

Step 2

When cool enough, scoop out the insides of the eggplant and coarsely chop. Transfer to a bowl and toss with tomatoes, vinegar, salt, oregano and garlic. Stir in oil and parsley; season with pepper and more salt if needed. Garnish with capers if you like them. Serve with warm pita bread.