

Chargrilled Eggplant and Zucchini

Calories: 152.6 kcal

Servings: 1

Time: 0 Mins

Ingredients

- 1.00 tbsp Apple Cider Vinegar
- 20.00 g Cheese (Feta)
- 30.00 g Eggplant (sliced thinly lengthways)
- 1.00 tbsp Flaxseed Oil
- 30.00 g Green Beans
- 1.00 tsp Olive Oil
- 30.00 g Zucchini (sliced thinly lengthways)

Instructions

1. Preheat barbeque grill. Rub eggplant and zucchini with olive oil. Cook a few minutes each side until tender and golden. Arrange eggplant and zucchini on a plate, and set aside to cool.
2. Cook beans in a saucepan of boiling water for 2 minutes or until bright green and tender. Drain and arrange over eggplant and zucchini.
3. Top with crumbled feta cheese and drizzle over oil and vinegar.