

Barbecue Mushrooms with Eggplant and Basil

Serves 4 as a light meal

- 1/4 cup olive oil
- 1 garlic clove, crushed
- 4 (about 100g each) flat mushrooms
- 1 small eggplant, cut into 1 cm-thick slices
- 2 ripe tomatoes, sliced
- 4 bocconcini, sliced
- 1/3 cup basil leaves



1. Preheat a greased barbecue plate on medium-high. Combine 2 tbs oil, garlic and salt and pepper in a small bowl. Brush both sides of mushrooms and eggplant with oil. Barbecue eggplant for 3 minutes on each side and mushrooms for 2 minutes on each side or until tender.
2. Place mushrooms onto serving plates. Top evenly with eggplant, tomatoes, bocconcini and basil leaves. Drizzle with remaining 1 tbs oil and season with salt and pepper. Serve with bread or jacket potato.

Tip bocconcini is little fresh mozzarella. Available from supermarkets and delicatessens.

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Mushrooms
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