

Eggplant and chickpea salsa platter

Serves 8 | Ready in 30 minutes

1/3 cup olive oil

1/4 cup lemon juice

**1 large (600g) eggplant, cut into
1cm thick slices**

**1 large vine-ripened tomato, seeded,
finely chopped**

1/2 small red onion, finely chopped

**1/4 cup fresh flat-leaf parsley leaves,
finely chopped**

1/4 cup sultanas

**275g jar marinated artichoke hearts, drained
sliced crusty bread, to serve**

Crushed chickpea salsa

400g can chickpeas, drained, rinsed

**1/4 cup fresh flat-leaf parsley leaves,
finely chopped**

2 tablespoons olive oil

2 teaspoons finely grated lemon rind

1 Combine oil and lemon juice in a jug. Heat a large frying pan over medium-high heat. Cook eggplant slices, brushing with oil mixture, for 2 to 4 minutes each side or until browned and tender. Place tomato, onion, parsley and sultanas in a bowl. Toss to combine.

2 Meanwhile, make Crushed chickpea s. Bring a medium saucepan of water to boil over medium heat. Add chickpeas. Cook for 1 to 2 minutes or until chickpeas are heated through. Drain. Transfer to bowl. Using a fork lightly crush chickpeas. Add parsley, oil and lemon rind. Season with salt and pepper. Toss to combine.

3 Arrange eggplant on a platter and sprinkle with tomato mixture. Serve with Crushed chickpea salsa, marinate artichokes and crusty bread.