

## **Oven Roasted Eggplant Slices**

2 medium Eggplant (~1 lb each)

1/4 cup extra-virgin olive oil

1/2 teaspoon Himalayan sea salt

1/2 teaspoon garlic powder

1/4 teaspoon black pepper



1. Preheat the oven to 400 degrees F (204 degrees C). Slice the eggplant crosswise to make circles, about 1/2 inch (1.25 cm) thick. Cut off the leafy end only after you are done slicing, so that you'll have more to grab onto as you slice.
2. Arrange the eggplant slices on an extra large baking sheet in a single layer. Drizzle with olive oil. Sprinkle with sea salt, garlic powder, and black pepper. Flip and repeat the olive oil, salt, garlic powder, and pepper.
3. Roast the eggplant slices in the oven for about 30-35 minutes, until soft and golden.

Serving Size = 2 cups