

# Eggplant and Roasted Red Pepper Stack

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- 1 tbsp olive oil, plus more for frying
- 1 clove garlic, minced
- 1 large handful kale, swiss chard or spinach
- 1 eggplant, sliced into discs about 1/2" thick
- Fresh lemon juice
- 2 cups cooked rice, couscous or quinoa
- 1 egg
- 1 small handful of basil, finely chopped, plus some basil leaves for garnish
- 1 roasted red pepper or marinated roasted red pepper, cut into quarters
- Salt and pepper to taste

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1. Heat olive oil in a large skillet and add garlic, cooking until just golden. Add kale and cook until tender, about 10 minutes. Place cooked kale in a bowl and set aside.

2. Heat enough olive oil to just cover the bottom of the skillet and add eggplant discs. Cook until golden brown, about 10 minutes, then turn them over to cook the other side, adding more olive oil if necessary. Remove eggplant to a plate, sprinkle it with lemon juice, salt and pepper to taste, and set aside.

3. Mix cooked rice, kale, basil, salt and pepper and egg together. Form into four cakes and add to the skillet, cooking until they are crispy and golden on the outside and heated through.

4. If you like, briefly reheat the eggplant in the skillet, and also the red pepper. Place a rice cake in the centre of the plate and top with eggplant slices, then red peppers and then basil for garnish. Serve immediately.