

# Roasted Eggplant with Capers and Garlic

This is a very simple recipe that came from a dinner I made while “cooking on vacation”— limited ingredients, sparse cooking tools. Out of context though, it’s still great and can be used as a side to nearly anything, especially if you love eggplant. The key to getting anyone to enjoy eggplant (slabs of globe eggplant or halved fairytale— both are great), is to really (really) roast it. Roast it until it’s so nicely browned, so deeply golden, so impossibly tender. While seasoned ricotta spooned below or anchovies draped over top would be good, it’s actually perfect as-is.

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## Ingredients

1 lb. globe eggplant, sliced about ½” thick  
¼ cup olive oil, plus more  
Kosher salt, freshly ground black pepper  
3 tablespoons capers, drained  
½ cup parsley, finely chopped  
2 garlic cloves, finely chopped

## Preparation

1. Preheat oven to 425°F/218°C. Season eggplant on a rimmed baking sheet with salt and pepper. Drizzle with ¼ cup olive oil, maybe more if it still looks thirsty. Remember, eggplant is insatiable. Scatter with capers and roast, flipping eggplant once, until deeply browned on both sides, 35–40 minutes (alternatively, you can grill the eggplant **sans capers** over high heat, flipping rather frequently until deeply browned and totally tender, 10–15 minutes or so).
2. Once eggplant comes out of the oven (or off the grill), transfer to a serving plate or platter. Scatter with garlic and parsley (and, if you grilled, capers) and finish with more olive oil if you like.