Black and Green SALAD

w. NASHI FRUIT AND EGGPLANT

**Ingredients**

* **3-4** baby zucchini (or 1 medium) cut on an angle into 1-2 cm-thick rounds
* **1** large eggplant, cut into 1 -2 cm thick rounds
* sea salt and freshly ground black pepper, to taste
* olive oil, for drizzling

*Salsa*

* **2** plums, seeded and finely diced
* **4** Nashi pears, cored and finely diced
* **1** pinch chilli flakes
* **1** pinch ground paprika
* **1 TBsp** mint, leaves picked and roughly chopped
* **3 tsp** extra virgin olive oil

***Salad dressing***

**Mix together-** 1 Tbsp apple cider vinegar, 1 Tbsp Dijon mustard, 1 Tbsp Extra virgin Olive Oil, ½ Tbsp honey, 1 garlic clove- minced, Salt and pepper to taste.

**Method**

1. Heat a frypan over medium-high heat.  Slice the zucchini and eggplant and put into a medium bowl. Drizzle with olive oil and a good pinch of salt and pepper and toss to combine. Grill for 3-4 minutes on each side and the vegetables are tender. Transfer to a serving plate.
2. Meanwhile, for the salsa, place all the ingredients in a bowl with a pinch of salt and stir to combine.
3. To serve, drizzle the salsa over the chargrilled vegetables and toss gently to coat. Roughly chop the herbs and scatter all over.