

## **Eggplant with Coconut, Mint, and Pistachio**

Eat these little disks like soft tacos. Just fold them gently and pop them in your mouth, one by one by one. If you have a mandoline, it makes slicing the eggplant into neat, thin slices very easy. If you don't have a mandoline, please don't sweat it. It hardly makes a difference.

Serves 8 (ish), with some coconut mint topping left over (store airtight)

1 globe eggplant of fairly uniform thickness, unpeeled, sliced between 1/8 and 1/4 inch thick

2-1/2 tablespoons olive oil

Salt and pepper

1 cup (unsweetened) desiccated coconut

1/2 cup unsalted pistachios

1/2 teaspoon ground cardamom

1/2 cup loosely packed fresh mint leaves

Preheat the oven to 400 degrees. Line 2 to 3 baking sheets with parchment or a silicone liner.

Drizzle the eggplant slices evenly on both sides with the olive oil, rubbing in with your fingers. Season with salt and pepper. Arrange in a single layer on your lined baking sheets. Bake for 10 minutes, or until nearly cooked through.

Meanwhile, make the topping. In a food processor, combine the coconut, pistachios, cardamom, mint, and a scant 1/4 teaspoon each salt and pepper. Pulse about 10 times, or until finely ground.

Drop the oven temperature to 350 degrees. Flip the eggplant slices (if you feel like it) and sprinkle evenly with the topping. Return to the oven for 5 minutes, or until the topping is lightly golden. Serve.