

Flower Power Veggie Plate



Ingredients

1 Japanese eggplant (or any smaller eggplant)
1 red bell pepper
1 zucchini
10 basil leaves
3 green onions (scallions), or stalks of asparagus
1 bunch chives
1 ounce goat cheese, cut into three 1/4" rounds
olive oil
salt
pepper

Tools

1 large plate or platter—ideally a solid color

Instructions

Preheat oven to 450°F

Cut eggplant and zucchini into 1/4"-thick rounds.

Stand the bell pepper on its end and slice down on each side to create 4 wide slices.



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Trim the green onion.

Transfer all veggies to a large bowl, add a splash of olive oil and a sprinkle of salt. Toss.

Transfer veggies to a sheet pan and bake for 20 minutes, turning once midway through, or until nicely browned.

Allow veggies to cool, then arrange as flowers on the plate. Use the eggplant, zucchini and red bell pepper pieces as petals, the goat cheese as the pistols (flower center), the green onion as the stems, the basil leaves as leaves, and the chives as grass.

Grind some pepper over the goat cheese and drizzle with oil.

Yield 2 servings

Recipe by Bob Blumer, Kitchen Magician. Used with permission.

