



Thai Vegetable and Smoky Eggplant Salad

- 2 long purple eggplants (1 1/2 pounds each)
- 8 fresh kaffir lime leaves, minced, or 1 teaspoon lime zest
- ½ cup fresh lime juice
- ¼ cup soy sauce
- 1 red Thai chili, minced
- 1 small garlic clove, minced
- 1 Tablespoon light brown sugar
- 1 teaspoon lemon zest
- 1 Hass avocado- halved, pitted and thinly sliced
- 1 large carrot, julienned
- 1 medium English cucumber, thinly sliced crosswise
- ½ pound cherry tomatoes, halved
- ½ medium red onion, halved and thinly sliced
- 3 Tablespoons chopped fresh mint
- 1 teaspoon snipped chives, for garnishing
- ½ cup roasted cashews, coarsely chopped

Light a grill. Using a fork, prick the eggplants in a few places. Grill over high heat, turning occasionally, until the eggplants are very soft and blackened all over, about 35 minutes. Transfer to a baking sheet and let cool slightly. Cut the stems off the eggplants and scrape off the charred skin. Tear the eggplants into long strips and discard the seeds. Transfer to a bowl.

In a small bowl, mix the lime leaves with the lime juice, soy sauce, chili, brown sugar, garlic, and lemon zest. Stir 3 tablespoons of the dressing into the eggplant. Arrange the eggplant, avocado, cucumber, cherry tomatoes and red onion on a platter. Drizzle the remaining dressing over the vegetables. Sprinkle the chives, mint, and cashews over the salad and serve.