

TWICE-COOKED EGGPLANT

(adapted from [Zahav](#))

2 medium eggplants, cut into thick rounds
2 tablespoons kosher salt
about 3 tablespoons olive oil
1 large red bell pepper, chopped
2 large stalks of celery, chopped
2 medium shallots, minced
2 teaspoons ground coriander
2 teaspoons smoked paprika
1/8 cup sherry vinegar
chopped fresh parsley to taste
1 tablespoon lemon juice

Sprinkle the eggplant slices with the salt, join the slices as if forming the full eggplant again, and tightly wrap each with plastic film. Liquid will collect inside the package. After 20 minutes or so, open the package and rinse lightly. Blot dry with paper towels. Brush each slice lightly with olive oil and air-fry at 390 F for about 15 minutes, moving the slices around every few minutes.

As the eggplant is air-frying, coat a large non-stick skillet with 2 tablespoons olive oil, and sautee the bell pepper, celery and shallots, seasoning with salt, coriander and smoked paprika. Cook, stirring occasionally, until the vegetables are very soft but not brown, about 12 minutes.

Add the air-fried eggplant and vinegar to the pan, breaking up the eggplant and mashing it coarsely until well combined. Cook until the vinegar has evaporated, about 8 minutes. Off the heat, stir in the parsley and lemon juice.