

## Fried Eggplant, Tomato, and Cucumber Salad

BY YOTAM OTTOLENGHI BON APPÉTIT AUGUST 2014

Yield 6 servings

### Ingredients

1/2 cup fresh cilantro leaves with tender stems  
1/2 cup fresh flat-leaf parsley leaves with tender stems  
1 garlic clove, chopped  
2 small green chiles, seeds removed, chopped, divided  
1/2 cup olive oil, divided  
3/4 teaspoon kosher salt, plus more  
3/4 cup plain whole-milk Greek yogurt  
1 tablespoon fresh lemon juice  
2 medium eggplants (about 1 1/2 pounds), cut into 1 1/2" pieces  
Vegetable oil (for frying; about 2 cups)  
1 pound small tomatoes (about 8), cut into wedges  
1/2 pound cucumbers, sliced  
Special equipment:  
A deep-fry thermometer

### Preparation

Purée cilantro, parsley, garlic, half of chiles, and 1/4 cup olive oil in a blender or food processor until very smooth; season herb oil with salt and set aside.

Whisk yogurt, lemon juice, and remaining 1/4 cup olive oil in a small bowl; season with salt and set yogurt sauce aside.

Place eggplants in a colander set in the sink; season with 3/4 teaspoon salt. Let sit 30 minutes to drain, then pat dry.

Fit a medium pot with thermometer; pour in vegetable oil to measure 2". Heat over medium-high heat until thermometer registers 375°.

Working in batches and returning oil to 375° between batches, fry eggplants, turning often, until golden brown and tender, about 5 minutes. Using a slotted spoon, transfer eggplants to paper towels to drain; season with salt. Let cool.

Combine eggplants in a large bowl with tomatoes, cucumbers, and remaining chiles; drizzle with some reserved herb oil and toss to combine. Season salad with salt.

Spoon reserved yogurt sauce onto a platter, top with salad, and drizzle with more herb oil.

Do ahead: Herb oil and yogurt sauce can be made 1 day ahead. Cover and chill separately.