

Grilled Swordfish with Eggplant "Caviar" and Arugula  
(serves 4)

4 5 oz. swordfish steaks  
1/2 tsp. olive oil  
1 eggplant cut in half and scored (cross-section cuts to ensure even cooking)  
3 cloves garlic  
2 tsp. olive oil  
1/4 C chopped tomato  
1 T chopped fresh basil  
1 T chopped fresh oregano  
1/2 bunch fresh arugula (spinach can substitute)  
1 lemon juice  
S and P to taste

1. Place eggplant on sheet tray and with garlic, roast in oven at 350 degree for 45 to 60 minutes until tender.
2. Rub sword fish with olive oil and season with salt and pepper. Grill on high 3-4 minutes on each side. Squeeze fresh lemon juice over top immediately after.
3. Scrape out flesh of eggplant with spoon and chop with roasted garlic. Add tomatoes, herbs and mix well. TASTE.
4. Place "caviar" on plate, top with fish and garnish with arugula and fresh squeezed lemon juice