

BABA GANOUSH

INGREDIENTS:

2 Medium-Large eggplants
2 Garlic cloves, crushed
1/3 cup Tahini
1/4 cup Olive oil
2 tablespoons Lemon juice
Salt to taste
1/2 teaspoon Cumin
1/4 teaspoon Paprika
Parsley chopped for garnishing

DIRECTIONS:

- 1- Preheat oven to 450, line a baking tray with parchment paper.
- 2- Pierce the eggplants with a fork, place them on the baking sheet and roast them for 40-50 minutes, or until it is soft. Remove from the oven and allow to cool.
- 3- Peel the skin and scoop the flesh out, and remove seeds as possible. Place them in a food processor.
- 4- Add garlic, lemon juice, olive oil, tahini, salt, pepper and paprika. Process just until everything is blended.
- 5- Transfer to a serving dish, sprinkle with chopped parsley, paprika, and some olive oil. Serve with pita bread.

Enjoy,
Jenan O'Brien