



Lebanese Baba Ghanoush

by Yumna Jarwad

Ingredients Serves 6

- 1 large eggplant
- ¼ cup tahini
- 3-4 tablespoons lemon juice
- 2 garlic cloves
- ¼ teaspoon salt
- olive oil for serving
- pomegranate seeds for serving
- pita chips for serving



Directions

1. Preheat oven to 400° F degrees.
2. Wrap eggplant in aluminum foil and roast for 45-60 minutes until the eggplant is soft when poked with a fork or knife. Unwrap the eggplant and allow it to cool for 10 minutes.
3. When the eggplant is cool to the touch, cut off the top and peel off the skin. Discard the skin, keeping only the flesh of the eggplant.
4. Place the flesh of the eggplant in a food processor or blender. Add the lemon juice, tahini, garlic cloves and salt. Pulse a few times until the ingredients are incorporated but the mixture still looks chunky.

