Baba Ghanouj

From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

2 globe eggplants, about 2 pounds
3 Tbsp olive oil – divided
2 Tbsp roasted tahini
1 garlic clove, minced
1 tsp cumin
2 ½ Tbsp lemon juice (about 1 lemon) – divided
salt & pepper to taste
pinch cayenne pepper
1 Tbsp chopped cilantro

• Heat oven to 375.
• Cut eggplants in half lengthwise and brush cut sides lightly with a little of the olive oil.
• Place on a baking sheet, cut side down and roast until very tender, about 35 min.
• Drain eggplant in colander 15 min, then scoop out flesh.
• Combine all ingredients except cilantro in food processor and make smooth.
• Mix in cilantro.
• Let sit 1 hour at room temperature.
• Serve warm or chilled.

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