Roasted Eggplant Dip
From – Fresh from the Farmstand

2 eggplants, peeled and cubed
3 tomatoes, diced
1 onion, cubed
¼ cup olive oil
2 Tbsp garlic, chopped
¼ cup grated Parmesan cheese
1 tsp salt
1 tsp pepper
1 tsp dried basil
pita chips or crackers

- Combine eggplants, tomatoes and onion in a large bowl.
- Drizzle oil over vegetables and toss to coat evenly.
- Add remaining ingredients (except chips or crackers). Stir.
- Spread mixture onto an ungreased baking sheet.
- Bake, uncovered at 375 degrees for about 45 minutes, or until vegetables are roasted and golden.
- Transfer mixture into a food processor or blender. Process until pureed.
- Serve warm with pita chips or crackers.

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