

Roasted Mini Eggplants in Tahini Sauce

Ingredients

- 1 ½ lb. mini eggplants
- Salt and pepper, to taste
- 2 tbsp. olive oil, plus more for cooking
- ¼ cup tahini
- 1 clove garlic
- 1 lemon, juiced
- 5 fresh mint leaves
- ¼ cup pomegranate seeds
- 2 tbsp. almonds, roughly chopped
- A few sprigs of parsley

Steps

1. Set the oven to 400°F (200°C). Place your eggplant on a baking sheet, drizzle with a little olive oil, and season with salt and pepper. Roast the eggplant until soft, turning after about 15 minutes. This should take about 40 minutes, but make sure you check for doneness before then.
2. While the eggplant cooks, combine the 2 tbsp. olive oil, tahini, garlic, lemon juice, and salt and pepper to taste. Blend with an immersion blender, adding enough water to get a nice dressing consistency (about 3 tbsp.). You can also chop your almonds, mint, and parsley finely, and get your pomegranate seeds removed from the skins at this time.
3. Once cooked, remove the eggplant from the oven. Place on a serving plate or platter, and drizzle with the prepared dressing. You can pour all the dressing on, or save some and serve it on the side as desired. Top with the chopped mint, parsley, pomegranate and almond.

