

Vegan Baba Ganoush Pasta Recipe

Ingredients

- 1 ½ lb. eggplant (one large eggplant, or 2 medium-sized ones)
- 1 lb. fettucine pasta
- ¼ cup olive oil
- ¼ cup tahini paste
- ¼ cup fresh parsley, loosely chopped
- 1 lemon
- 2 cloves garlic
- Salt and pepper, to taste
- For serving, optional: toasted pine nuts
- For serving, optional: za'atar
- For serving, optional: additional chopped parsley

Steps

1. Use a fork to poke several holes in your eggplant, and put on a baking sheet. Turn the oven broiler on high, and place the baking sheet with the eggplant underneath. Roast until the skin blackens, and turn a quarter turn. Repeat until all the skin is charred and the flesh is soft. Remove from the oven, slice down the center, and let cool.

2. Cook your pasta as directed on the box, reserving half a cup of the cooking water before draining. While the pasta cooks, scrape the cooled eggplant flesh into a food processor and add the olive oil, tahini, parsley, garlic, and the juice from the lemon. Blend until completely smooth, and season with salt and pepper to taste.

3. Once the pasta is cooked, drain and return to the pan. Transfer the eggplant sauce to the pan as well, and mix to coat the noodles, adding a little pasta water as needed to loosen the sauce. Serve warm, topping with toasted pine nuts, za'atar, and/or more fresh parsley if desired.

Note: If you do need to reheat leftovers, add a small amount of water to the sauce and mix in well.

