

# MOURAD'S EGGPLANT DIP



## DIRECTIONS

1. Cut your eggplants in half lengthwise and spread them out on a baking sheet
2. Roast at 400 degrees Fahrenheit for 35 minutes
3. Remove eggplant from the oven and let cool completely
4. Once eggplant is cooled, add all ingredients in a food processor until well combined
5. Serve and enjoy with crackers or your favorite veggies to dip!

## SHOPPING LIST

4 small eggplants

4 cloves of garlic

1/2 cup Tahini

Juice from 3-4 small lemons

2 tbsp olive oil

Salt & Pepper