



## Roasted Eggplant Salad

### Serving:

12-16 as an appetizer, dip or snack

### Type:

vegetarian, vegan, pareve appetizer

### Author:

Melanie Shurka, Kubeh NYC

### Notes:

I tasted Melanie Shurka's delicious Roasted Eggplant Salad as part of a mezze selection at her NYC restaurant, Kubeh. It's a classic Middle Eastern dish that's great served with warm triangles of pita, crisp pita chips or crudite.

### Ingredients:

Eggplant:

4 medium to large eggplants

1 cup olive oil

2 tsp. fine sea salt

Lemon Dressing:

2 cups fresh lemon juice

1/3 cup olive oil

1 Tb. sea salt

Tahini:

1 cup of 100% ground sesame paste

1/4 cup fresh lemon juice

1/2-1 cup room temperature water

1/8 Tb. fine sea salt

Garnish:

Chopped fresh Italian parsley and pomegranate seeds

## Directions:

Prepare the eggplant:

Cut Eggplant into thick round slices and then cut into quarters. Do not peel.

In a bowl, place eggplant and sea salt and mix well.

Line 1 sheet pan with paper towel and place eggplant on top. Allow eggplant to absorb salt and dry out for 3 - 6 hours in the fridge.

Drain excess water from eggplant and place eggplant in a large mixing bowl. Massage eggplant with olive oil.

Line sheet pan with parchment paper and place eggplant on parchment. Pieces should not be touching each other. Roast in oven at 350 degree Fahrenheit.

Cook for about 45 mins. Check to make sure the eggplant is not burning. Add olive oil as needed. Eggplant is done when it is golden brown and shrinks to half its size.

Prepare the lemon dressing:

Mix all ingredients together.

Prepare the tahini:

Mix tahini, lemon juice and sea salt together in a bowl, using a spoon. Slowly add water until texture is creamy. It should be thin enough to drizzle over eggplant.

Assemble salad:

Allow eggplant to cool. Toss in some chopped parsley, pomegranate seeds and lemon dressing to taste.

Drizzle tahini on top.

Garnish:

Sprinkle salad with chopped fresh Italian parsley and pomegranate seeds.

## Tips:

This recipe feeds a crowd so beware the amounts here. It divides in half, easily. Be sure to taste as you go.