

Nessralla Farm Halifax

## Roasted Eggplant Pepper Dip



Summer often finds us trying to get creative with the garden's bounty so nothing is wasted yet we don't get bored eating the same thing all the time. This dip is a spin on the Mediterranean dish Baba Ganoush, eggplant-based but open to creative license - use whatever you have that needs using and if you don't have something, simply omit.

### Ingredients

- 1 medium eggplant, sliced in half the long way
- 2 colorful bell or grilling peppers
- 1 sweet onion, quartered and peeled
- 4 cloves garlic peeled

- ¼ cup lemon juice
- Extra-virgin olive oil
- 1/2 tsp coarse salt
- ½ tsp smoked paprika

### Preparation

1. Preheat your oven to 375 degrees.
2. Lay the eggplant cut side down on a baking sheet. Add the peppers, onion quarters and garlic. Drizzle everything with olive oil until lightly coated. Sprinkle with ¼ teaspoon salt.
3. Place the baking sheet in the oven and set the timer for 15-20 minutes. Check vegetables for doneness - the peppers, onions and garlic will likely be done. Return the eggplant to the oven and roast until fork tender, about 10-20 more minutes depending on the size of the eggplant.
4. Cut the stem ends off of the eggplant and peppers. Transfer all ingredients to a food processor or blender. Add lemon juice, remaining ¼ tsp salt and ¼ tsp paprika. Pulse to desired consistency. Garnish with a drizzle of oil and the remaining ¼ tsp paprika. Best served at room temperature - enjoy it with pita chips or raw vegetables.