

M A I N S

bon appétit

Lemony Braised Chicken Legs and Tomatoes

SERVINGS: 4

RECIPE BY MINA STONE



IF YOU ARE ON THE FENCE ABOUT CINNAMON IN SAVORY DISHES, THIS COULD BE THE CHICKEN RECIPE THAT PUTS IT IN YOUR YES COLUMN.

INGREDIENTS

4 CHICKEN LEGS (THIGH AND DRUMSTICK)

KOSHER SALT, FRESHLY GROUND PEPPER

2 TBSP OLIVE OIL

2 SMALL ONIONS, THINLY SLICED

2 POUNDS MIXED TOMATOES, CUT INTO WEDGES IF LARGE

3 3-INCH CINNAMON STICKS

1 TBSP FRESH LEMON JUICE

LEMON WEDGES (FOR SERVING)

DIRECTIONS

SEASON CHICKEN GENEROUSLY WITH SALT AND PEPPER. HEAT OIL IN A MEDIUM DUTCH OVEN OR HEAVY SHALLOW POT OVER MEDIUM-HIGH. COOK CHICKEN, SKIN SIDE DOWN, REDUCING HEAT AS NEEDED TO AVOID SCORCHING, UNTIL SKIN IS DEEP GOLDEN BROWN, 10–12 MINUTES. TRANSFER TO A PLATE.

REDUCE HEAT TO MEDIUM AND ADD ONIONS TO SAME POT. COOK, STIRRING OCCASIONALLY, UNTIL VERY SOFT AND JUST BEGINNING TO BROWN AROUND THE EDGES, 8–10 MINUTES. ADD TOMATOES AND CINNAMON STICKS. COOK, STIRRING OCCASIONALLY, UNTIL TOMATOES ARE SOFTENED AND JUICES HAVE THICKENED SLIGHTLY, 6–8 MINUTES. RETURN CHICKEN TO POT, ARRANGING SKIN SIDE UP. COVER POT, REDUCE HEAT TO LOW, AND SIMMER GENTLY UNTIL CHICKEN IS COOKED THROUGH, 45–60 MINUTES.

UNCOVER POT AND CONTINUE TO SIMMER UNTIL JUICES ARE THICKENED AND MEAT IS CLOSE TO FALLING OFF THE BONE, 45–60 MINUTES. ADD LEMON JUICE; TASTE AND SEASON WITH MORE SALT AND PEPPER AS NEEDED. SERVE WITH LEMON WEDGES.

DO AHEAD: CHICKEN CAN BE BRAISED 3 DAYS AHEAD. LET COOL IN LIQUID; COVER AND CHILL. REHEAT GENTLY BEFORE SERVING.

Mezcal-Marinated Fajitas

SERVINGS: 4

RECIPE BY RICK MARTINEZ



THE MEZCAL AND FISH SAUCE IN THESE FAJITAS MAKE FOR A SURPRISINGLY GOOD COMBINATION. YOU'LL GET A SMOKY, EARTHY FLAVOR FROM THE MEZCAL, WHILE THE FISH SAUCE ADDS A LITTLE FUNK AND SALTINESS. IF YOU PREFER, USE ANY KIND OF CHOPPED UP CHICKEN OR PORK IN PLACE OF THE SKIRT STEAK.

INGREDIENTS

2 CANNED CHIPOTLE CHILES IN ADOBO,
SMASHED
4 GARLIC CLOVES, FINELY GRATED
½ CUP FRESH LIME JUICE
½ CUP MEZCAL
¼ CUP FISH SAUCE
¼ CUP FRESH ORANGE JUICE
¼ CUP SOY SAUCE
2 TSP DRIED OREGANO, PREFERABLY MEXICAN
1 TSP CUMIN
1 TSP KOSHER SALT, PLUS MORE
½ LBS SKIRT STEAK
1 LARGE WHITE ONION, HALVED, SLICED $\frac{1}{3}$ INCH THICK
6 TBSP OLIVE OIL, DIVIDED
FRESHLY GROUND BLACK PEPPER
1 MEDIUM GREEN BELL PEPPER, RIBS AND
SEEDS REMOVED, SLICED $\frac{1}{3}$ INCH THICK
1 MEDIUM RED BELL PEPPER, RIBS AND SEEDS
REMOVED, SLICED $\frac{1}{3}$ INCH THICK
BACON-FAT FLOUR TORTILLAS OR STORE-
BOUGHT TORTILLAS, SOUR CREAM, GRATED
CHEDDAR, **PICO DE GALLO**, **BA'S BEST**
GUACAMOLE, AND **ROASTED TOMATO-**
CASHEW SALSA (FOR SERVING)

DIRECTIONS

WHISK CHILES, GARLIC, LIME JUICE, MEZCAL, FISH SAUCE, ORANGE JUICE, SOY SAUCE, OREGANO, CUMIN, AND 1 TSP SALT IN A MEDIUM BOWL. PLACE STEAK IN A RESEALABLE PLASTIC BAG AND POUR IN MARINADE. SEAL AND TURN TO COAT. CHILL AT LEAST 1 HOUR AND UP TO 8 HOURS.

PREPARE A GAS GRILL FOR 2-ZONE HEAT; SET ONE BURNER AT MEDIUM-HIGH AND ONE OR TWO BURNERS AT HIGH. ALTERNATIVELY, PREPARE A CHARCOAL GRILL FOR HIGH HEAT. GRILL STEAK OVER HIGH HEAT, TURNING OCCASIONALLY, UNTIL CHARRED, 2–3 MINUTES PER SIDE FOR MEDIUM-RARE. TRANSFER TO A CUTTING BOARD AND LET REST 10 MINUTES. SLICE AGAINST THE GRAIN INTO $\frac{1}{2}$ "-THICK STRIPS.

TOSS ONIONS AND 3 TBSP OIL IN A MEDIUM BOWL TO COAT; SEASON WITH SALT AND BLACK PEPPER. (IF YOU HAVE A PERFORATED GRILL PAN, NOW'S THE TIME TO PULL IT OUT!) GRILL OVER MEDIUM-HIGH HEAT, TOSSED OCCASIONALLY, UNTIL CHARRED AND TENDER, 6–10 MINUTES. TRANSFER TO A LARGE PLATE.

TOSS BELL PEPPERS AND REMAINING 3 TBSP OIL IN A MEDIUM BOWL TO COAT; SEASON WITH SALT AND BLACK PEPPER. GRILL OVER MEDIUM-HIGH HEAT, TOSSED OCCASIONALLY, UNTIL CHARRED AND TENDER, 6–10 MINUTES. ARRANGE ON PLATE NEXT TO ONIONS.

SERVE STEAK AND GRILLED ONIONS AND BELL PEPPERS WITH TORTILLAS, SOUR CREAM, CHEESE, PICO DE GALLO, GUACAMOLE, AND SALSA ALONGSIDE FOR ASSEMBLING FAJITAS.

Salmon Burgers with Pickled Cucumbers

SERVINGS: 4

RECIPE BY ANDY BARAGHANI



THE FOOD PROCESSOR IS YOUR FRIEND WHEN MAKING THESE SALMON BURGERS, BUT THE KEY IS TO MAKE SURE THE SALMON ISN'T TOO SMOOTH WHEN PROCESSING SO THE PATTIES CAN HOLD THEIR SHAPE.

INGREDIENTS

- 1½ LBS BONELESS, SKINLESS CENTER-CUT SALMON, PATTED DRY
- 5 SCALLIONS, GREEN PARTS FINELY CHOPPED, WHITE PARTS THINLY SLICED
- 1 1-INCH PIECE GINGER, PEELED, FINELY GRATED
- 1 GARLIC CLOVE, FINELY GRATED
- 2 TBSP PLUS ⅓ CUP MAYONNAISE
- KOSHER SALT
- 1 TSP TOASTED SESAME OIL
- 4 TSP UNSEASONED RICE VINEGAR, DIVIDED
- 3 MEDIUM PERSIAN CUCUMBERS, SHAVED LENGTHWISE
- ½ SERRANO CHILE, VERY THINLY SLICED CROSSWISE
- 1 TSP SUGAR
- ¼ CUP (OR MORE) VEGETABLE OIL
- ½ CUP RICE FLOUR
- 2 CUPS TENDER HERBS, SUCH AS TORN MINT AND/OR CILANTRO LEAVES WITH TENDER STEMS
- ¾ CUP TRIMMED WATERCRESS
- 2 TSP TOASTED WHITE SESAME SEEDS (OPTIONAL)
- 4 BRIOCHE BUNS, LIGHTLY TOASTED

DIRECTIONS

- CUT SALMON INTO 2" PIECES. TRANSFER ONE-THIRD OF SALMON (ABOUT 8 OZ.) TO A FOOD PROCESSOR AND PROCESS, SCRAPING DOWN SIDES, UNTIL MIXTURE IS VERY SMOOTH AND PASTE-LIKE. ADD REMAINING SALMON AND PULSE 4–5 TIMES UNTIL PIECES ARE NO BIGGER THAN ¼" (BE CAREFUL NOT TO MAKE IT TOO SMOOTH). TRANSFER TO A LARGE BOWL.
- MIX IN SCALLION GREENS, GINGER, GARLIC, 2 TBSP MAYONNAISE, AND 1 TSP SALT; TOSS TO COMBINE. FORM MIXTURE INTO 4 PATTIES ABOUT ¾" THICK. TRANSFER TO A PARCHMENT-LINED RIMMED BAKING SHEET AND COVER WITH PLASTIC WRAP. CHILL AT LEAST 1 HOUR OR UP TO 3 (YOU'LL WANT TO CHILL THE PATTIES SO THAT THEY HOLD THEIR SHAPE BEFORE GETTING COOKED).
- MEANWHILE, MIX SESAME OIL, 1 TSP VINEGAR, REMAINING ⅓ CUP MAYONNAISE, AND A PINCH OF SALT IN A SMALL BOWL; SET ASIDE UNTIL READY TO USE.
- TOSS CUCUMBERS WITH A PINCH OF SALT IN ANOTHER SMALL BOWL. MASSAGE WITH YOUR HANDS FOR A FEW MINUTES, SQUEEZING LIGHTLY TO EXPEL WATER; DISCARD CUCUMBER LIQUID. ADD CHILE, SUGAR, AND 2 TSP VINEGAR TO BOWL; TOSS TO COAT. CHILL UNTIL READY TO ASSEMBLE BURGERS.
- HEAT OIL IN A LARGE NONSTICK SKILLET OVER MEDIUM-HIGH UNTIL OIL BEGINS TO SHIMMER. REMOVE SALMON PATTIES FROM FRIDGE RIGHT BEFORE COOKING AND SPRINKLE WITH FLOUR JUST TO COAT THE OUTSIDE (YOU WON'T NEED ALL OF IT). THE PATTIES WILL BE A LITTLE LOOSE BUT YOU CAN ALWAYS PAT THEM BACK TOGETHER WITH YOUR HANDS BEFORE THEY HIT THE PAN. WORKING IN BATCHES AND ADDING MORE OIL IN BETWEEN BATCHES IF NEEDED, COOK PATTIES UNTIL GOLDEN BROWN, ABOUT 3–4 MINUTES ON EACH SIDE (YOU DON'T WANT TO OVERCOOK).

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Pork Tonkatsu with Bull-Dog Sauce

SERVINGS: 4

RECIPE BY RIEL  HOUSTON, TX



BRINING MAKES ALL THE DIFFERENCE WHEN MAKING TONKATSU,
EVEN IF IT'S JUST FOR A FEW HOURS.

INGREDIENTS

BRINE

½ CUP PURE MAPLE SYRUP
½ CUP DIAMOND CRYSTAL OR **¼ CUP** PLUS **2 TSP** MORTON KOSHER SALT
2 TBSP BLACK PEPPERCORNS
2 TBSP YELLOW MUSTARD SEEDS
1LB BONELESS PORK LOIN WITH A **¼-INCH-THICK** FAT CAP

CABBAGE

1½ CUPS SEASONED RICE VINEGAR
½ CUP SUGAR
1 TBSP KOSHER SALT
½ SMALL GREEN CABBAGE, SLICED **¼ INCH THICK**

SAUCE

2 TBSP VEGETABLE OIL
½ SMALL ONION, FINELY CHOPPED
2 GARLIC CLOVES, CHOPPED
1 2-INCH PIECE GINGER, PEELED, CHOPPED
1 CUP KETCHUP
¼ CUP SOY SAUCE
2 TBSP LIGHT BROWN SUGAR
2 TBSP MIRIN (SWEET JAPANESE RICE WINE)
2 TBSP WORCESTERSHIRE SAUCE

ASSEMBLY

4 LARGE EGGS, BEATEN TO BLEND
2 CUPS PANKO (JAPANESE BREADCRUMBS)
1 CUP ALL-PURPOSE FLOUR
6 RADISHES, TRIMMED, THINLY SLICED
GARLIC CHIPS, UNSALTED, DRY-ROASTED PEANUTS, AND/OR ANY OTHER STORE-BOUGHT CRUNCHY TOPPINGS YOU WANT (FOR SERVING)

DIRECTIONS

BRINE: COMBINE MAPLE SYRUP, SALT, PEPPERCORNS, MUSTARD SEEDS, AND 8 CUPS WATER IN A MEDIUM POT (MAKE SURE PORK WILL FIT COMFORTABLY INSIDE). STIR BRINE UNTIL SALT DISSOLVES. ADD PORK; IT SHOULD BE COMPLETELY SUBMERGED IN BRINE. COVER AND CHILL AT LEAST 12 HOURS.

DO AHEAD: BRINE CAN BE MADE 3 DAYS AHEAD; COVER AND CHILL. PORK CAN BE BRINED 2 DAYS AHEAD; KEEP CHILLED.

CABBAGE: COMBINE VINEGAR, SUGAR, SALT, AND 1 CUP WATER IN A LARGE BOWL AND STIR UNTIL SUGAR AND SALT ARE DISSOLVED, ABOUT 2 MINUTES. ADD CABBAGE AND MASSAGE FOR A FEW MINUTES WITH YOUR HANDS TO SOFTEN. WEIGHT WITH A PLATE SO CABBAGE IS SUBMERGED. COVER AND CHILL AT LEAST 1 HOUR. DRAIN CABBAGE BEFORE SERVING.

DO AHEAD: CABBAGE CAN BE PICKLED 2 DAYS AHEAD. KEEP CHILLED.

SAUCE: HEAT OIL IN A SMALL SAUCEPAN OVER MEDIUM. COOK ONION, GARLIC, AND GINGER, STIRRING OCCASIONALLY, UNTIL ONION IS SOFTENED, 8–10 MINUTES. ADD KETCHUP, SOY SAUCE, BROWN SUGAR, MIRIN, AND WORCESTERSHIRE SAUCE AND COOK, STIRRING OFTEN, UNTIL MIXTURE IS REDUCED BY A THIRD, 6–8 MINUTES. TRANSFER TO A BLENDER AND PURÉE UNTIL SMOOTH. TASTE AND SEASON WITH SALT IF NEEDED.

DO AHEAD: SAUCE CAN BE MADE 5 DAYS AHEAD. LET COOL; COVER AND CHILL.

ASSEMBLY: PLACE EGGS, PANKO, AND FLOUR IN SEPARATE SHALLOW BOWLS. USING YOUR HANDS, GRIND TOGETHER PANKO TO MAKE THE CRUMBS A BIT FINER. LINE A RIMMED BAKING SHEET WITH PAPER TOWELS AND SET A WIRE RACK INSIDE. REMOVE PORK LOIN FROM BRINE AND PAT DRY. CUT INTO 4 EQUAL PORTIONS (ABOUT 1"-ROUND MEDALLIONS). WORKING WITH ONE AT A TIME, PLACE MEDALLIONS IN A LARGE RESEALABLE PLASTIC BAG, SEAL BAG, AND GENTLY POUND WITHOUT TEARING MEAT TO ABOUT **¼"** THICK.

WORKING WITH 1 CUTLET AT A TIME, SEASON LIGHTLY WITH SALT AND DREDGE IN FLOUR, SHAKING OFF EXCESS. DIP IN EGGS, LETTING EXCESS DRIP BACK INTO BOWL, THEN COAT IN PANKO, PRESSING TO ADHERE BEFORE SHAKING OFF EXCESS. TRANSFER TO A RIMMED BAKING SHEET.

POUR OIL INTO A LARGE HEAVY SKILLET, PREFERABLY CAST IRON, TO COME 1" UP SIDES. HEAT OIL OVER MEDIUM-HIGH UNTIL AN INSTANT-READ THERMOMETER REGISTERS 350°–365° (DON'T LET THE TIP OF THE THERMOMETER TOUCH THE BOTTOM OF THE SKILLET). CAREFULLY LOWER A CUTLET ALONG THE SIDE OF SKILLET CLOSEST TO YOU AND LET SLIDE INTO OIL AWAY FROM YOU SO IT LIES FLAT. CAREFULLY SWIRL OIL IN SKILLET AND COOK JUST UNTIL CUTLET IS GOLDEN BROWN UNDERNEATH, 1–2 MINUTES. USING TONGS, CAREFULLY TURN CUTLET AND COOK UNTIL GOLDEN BROWN ON THE OTHER SIDE, 1–2 MINUTES. TRANSFER TO PREPARED BAKING SHEET. REPEAT WITH REMAINING CUTLETS.

SERVE PORK WITH BULL-DOG SAUCE, KEWPIE MAYONNAISE, PICKLED CABBAGE, AND RADISHES.

Mackerel with Cauliflower "Couscous" and Tahini

SERVINGS: 4

RECIPE BY JOSHUA MCFADDEN & SARA KRAMER



USE ONE 2-POUND MACKEREL IF YOU CAN'T FIND SMALLER ONES,
OR SUBSTITUTE ARCTIC CHAR OR TROUT.

INGREDIENTS

TAHINI SAUCE

1 GARLIC CLOVE FINELY GRATED
1/4 CUP TAHINI

2 TBSP FRESH LEMON JUICE
2 TBSP OLIVE OIL
KOSHER SALT

CAULIFLOWER AND SEEDS

3 TBSP OLIVE OIL, DIVIDED
1 SMALL HEAD CAULIFLOWER, CORED, CUT
INTO LARGE FLORETS

1 TBSP FRESH LEMON JUICE
KOSHER SALT

2 TBSP RAW PUMPKIN SEEDS
2 TBSP SESAME SEEDS
1 TSP NIGELLA SEEDS

MACKEREL AND ASSEMBLY

2 WHOLE SMALL SPANISH MACKEREL
(ABOUT 1 LB. EACH), CLEANED

1 TBSP OLIVE OIL
KOSHER SALT
1 LEMON, THINLY SLICED, SEEDS REMOVED
1 BUNCH THYME
1/2 CUP POMEGRANATE SEEDS
1/2 CUP FRESH CILANTRO LEAVES WITH
TENDER STEMS

INGREDIENT INFO

NIGELLA SEEDS ARE AVAILABLE AT INDIAN
MARKETS OR ONLINE.

DIRECTIONS

TAHINI SAUCE: STIR GARLIC, TAHINI, LEMON JUICE, OIL, AND $\frac{1}{4}$ CUP WATER IN A SMALL BOWL; SEASON WITH SALT.

CAULIFLOWER AND SEEDS: HEAT 2 TBSP OIL IN A LARGE HEAVY SKILLET OVER MEDIUM-HIGH. WORKING IN BATCHES IF NEEDED, COOK CAULIFLOWER, TOSSING OCCASIONALLY, UNTIL FLORETS ARE BROWNED IN SPOTS BUT STILL CRUNCHY, ABOUT 5 MINUTES. TRANSFER TO A LARGE BOWL AND LET COOL. RESERVE SKILLET.

WORKING IN 2 BATCHES, PULSE CAULIFLOWER IN A FOOD PROCESSOR UNTIL THE SIZE OF RICE GRAINS. TRANSFER BACK TO BOWL, TOSS WITH LEMON JUICE, AND SEASON WITH SALT.

COOK PUMPKIN SEEDS AND REMAINING 1 TBSP OIL IN RESERVED SKILLET OVER MEDIUM HEAT, STIRRING, UNTIL SEEDS ARE GOLDEN BROWN, ABOUT 1 MINUTE. SEASON WITH SALT. TOSS IN A SMALL BOWL WITH SESAME AND NIGELLA SEEDS.

MACKEREL AND ASSEMBLY: HEAT BROILER. PLACE FISH ON A RIMMED BAKING SHEET AND RUB WITH OIL; SEASON ALL OVER WITH SALT. STUFF CAVITY WITH LEMON AND THYME. BROIL, TURNING ONCE, UNTIL COOKED THROUGH, 10–12 MINUTES. LET REST 5 MINUTES.

SPOON CAULIFLOWER ONTO PLATES; DRIZZLE WITH TAHINI SAUCE. TOP WITH SEED MIXTURE AND POMEGRANATE SEEDS. REMOVE FILLETS FROM FISH AND PLACE, SKIN SIDE UP, ON TOP. ADD CILANTRO AND A SPRINKLE OF SALT.

Chicken Escabèche

SERVINGS: 4

RECIPE BY JOSEF CENTENO AND BETTY HALLOCK



YOU KNOW WHAT YOUR TUESDAY-NIGHT CHICKEN WANTS?
AN IRRESISTIBLE TANGY-SWEET BATH.

INGREDIENTS

- 1 TBSP CUMIN SEEDS
- 1 TBSP CORIANDER SEEDS
- ½ CUP PLUS 2 TBSP. OLIVE OIL
- 1 MEDIUM ONION, CHOPPED
- 1 MEDIUM CARROT, PEELED, CHOPPED
- 6 GARLIC CLOVES, SMASHED
- 1 BAY LEAF
- ¾ CUP SHERRY VINEGAR OR RED WINE VINEGAR
- 4 CHICKEN LEGS, THIGHS AND DRUMSTICKS SEPARATED, PATTED DRY
- 1 SERRANO CHILE, VERY THINLY SLICED
- ½ CUP GOLDEN RAISINS
- ¾ CUP MINT LEAVES

DIRECTIONS

- PREHEAT OVEN TO 400°. TOAST CUMIN AND CORIANDER SEEDS IN A DRY MEDIUM SAUCEPAN OVER MEDIUM HEAT, TOSSING, UNTIL FRAGRANT, ABOUT 1 MINUTE. ADD $\frac{1}{3}$ CUP OIL, FOLLOWED BY ONION, CARROT, AND GARLIC AND COOK, STIRRING OCCASIONALLY, UNTIL ONION IS TRANSLUCENT BUT HASN'T TAKEN ON ANY COLOR, ABOUT 5 MINUTES. ADD BAY LEAF, VINEGAR, AND $\frac{1}{2}$ CUP WATER AND BRING MIXTURE TO A BOIL. REDUCE HEAT AND SIMMER 1 MINUTE. REMOVE MARINADE FROM HEAT; SEASON WITH SALT AND PEPPER.
- SEASON CHICKEN GENEROUSLY ALL OVER WITH SALT AND PEPPER. HEAT REMAINING 2 TBSP OIL IN A LARGE DUTCH OVEN OR OTHER HEAVY POT OVER MEDIUM-HIGH. WORKING IN BATCHES IF NEEDED, COOK CHICKEN, SKIN SIDE DOWN, IN A SINGLE LAYER UNTIL SKIN IS WELL BROWNED AND VERY CRISP, 8–12 MINUTES. TURN PIECES OVER AND COOK ON THE OTHER SIDE 1 MINUTE (IF COOKING IN BATCHES, TRANSFER PIECES TO A PLATE AS THEY'RE DONE). CHICKEN WILL NOT YET BE COOKED THROUGH. RETURN CHICKEN TO POT, ARRANGING SKIN SIDE UP AND NESTLING PIECES SIDE BY SIDE TO FORM AS EVEN A LAYER AS POSSIBLE. POUR IN MARINADE (MEAT SHOULD BE MOSTLY SUBMERGED, BUT YOU WANT THE SKIN STILL EXPOSED). SCATTER CHILE AND RAISINS OVER TOP.
- TRANSFER POT TO OVEN AND BAKE, UNCOVERED, UNTIL CHICKEN IS COOKED THROUGH, 10–15 MINUTES (AN INSTANT-READ THERMOMETER INSERTED INTO A THIGH SHOULD REGISTER 165°). LET REST 10–15 MINUTES, THEN TOP WITH MINT.

Roasted Eggplant Sabich Sandwiches

SERVINGS: 6

RECIPE BY RICK MARTINEZ



SABICH, A POPULAR ISRAELI STREET FOOD, IS A PITA-BUSTING COMBINATION OF A BUNCH OF GREAT APPETIZERS. TO SERVE THESE TO A GROUP, YOU CAN SET OUT THE ASSORTED FILLINGS ON INDIVIDUAL PLATES AND PLATTERS AND LET GUESTS BUILD THEIR OWN.

INGREDIENTS

2 TBSP ZA'ATAR
3 GARLIC CLOVES, FINELY GRATED, DIVIDED
½ CUP PLUS **2 TBSP** OLIVE OIL, DIVIDED
1 LARGE OR **2 MEDIUM** ITALIAN EGGPLANTS (ABOUT 20 OUNCES), CUT INTO **¾-INCH**-THICK ROUNDS
KOSHER SALT
½ CUP PARSLEY LEAVES WITH TENDER STEMS
½ CUP PLUS **2 TBSP** CHOPPED CHIVES, DIVIDED
½ CUP TAHHINI
2 PERSIAN CUCUMBERS, QUARTERED, CUT INTO **½-INCH** PIECES
1 PINT CHERRY TOMATOES, HALVED
¼ CUP CHOPPED MINT
2 TBSP FRESH LEMON JUICE
1 CUP PREPARED HUMMUS
3 TBSP (OR MORE) HARISSA
½ TSP GROUND CUMIN
TOASTED PITA, THINLY SHREDDED CABBAGE, QUARTERED HARD- OR SOFT-BOILED EGGS, AND ISRAELI PICKLES (FOR SERVING)

DIRECTIONS

PLACE A RACK IN CENTER OF OVEN; PREHEAT TO 450°. WHISK ZA'ATAR, 2 GARLIC CLOVES, AND $\frac{1}{2}$ CUP OIL IN A SMALL BOWL. SPOON OVER BOTH SIDES OF EGGPLANT ROUNDS (ABOUT 1 TSP PER SIDE) AND RUB INTO FLESH. IT WILL ABSORB, SO USE ALL OF THE ZA'ATAR OIL! GENEROUSLY SEASON WITH SALT. ROAST EGGPLANT ON A WIRE RACK SET INSIDE A RIMMED BAKING SHEET UNTIL TENDER AND BEGINNING TO BROWN IN SPOTS, 35–45 MINUTES.

MEANWHILE, PULSE PARSLEY AND $\frac{1}{2}$ CUP CHIVES IN A FOOD PROCESSOR UNTIL FINELY CHOPPED. ADD TAHHINI AND PULSE UNTIL SMOOTH. WITH THE MOTOR RUNNING, SLOWLY DRIZZLE IN $\frac{1}{2}$ CUP WATER AND CONTINUE TO PULSE UNTIL SAUCE IS THE CONSISTENCY OF A THIN YOGURT; SEASON WITH SALT.

TOSS CUCUMBERS, TOMATOES, MINT, LEMON JUICE, AND REMAINING GARLIC CLOVE, 2 TBSP OIL, AND 2 TBSP CHIVES IN A MEDIUM BOWL; SEASON ISRAELI SALAD WITH SALT.

MIX HUMMUS, HARISSA, AND CUMIN IN A SMALL BOWL (IF YOU LIKE IT SPICY, ADD MORE HARISSA).

GENEROUSLY SPREAD TAHHINI SAUCE AND HUMMUS MIXTURE INSIDE PITA. PLACE A FEW ROUNDS OF EGGPLANT (OR ONE IF USING A LARGE EGGPLANT) INSIDE. STUFF PITA WITH ISRAELI SALAD, CABBAGE, EGGS, AND PICKLES.