



Baba Ganoush with Roasted Root Vegetables and Za'atar Naan



Our trick for smoky, flavorful *baba ganoush*? We're roasting the eggplant on top of pieces of garlic, until the flesh is very tender and fragrant and the garlic is golden. They're mashed together (either in your blender or by hand) with creamy tahini, lemon juice, and parsley. Instead of pita, we're scooping up this Mediterranean spread with za'atar-toasted naan and serving it with earthy roasted beets and carrots.

35–45 minutes 810 calories per serving

✿ Ingredients

- 1 eggplant
- 1 clove garlic
- 8 ounces red beets
- 8 ounces carrots
- 1 herb mix
- ½ ounce mint
- ½ ounce parsley

- 1 lemon
- 2 dates
- 2 teaspoons za'atar spice mix
- 2 naan breads
- 2 tablespoons tahini
- 1 packet Urfa chile

† You'll need

- olive oil
- kosher salt
- black pepper
- 2 baking sheets
- 12" large pan
- aluminum foil
- blender or food processor (optional)

♀ Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Placing the eggplant on top of the garlic clove keeps the garlic from burning and infuses the eggplant with delicious garlicky flavor.

Hold each beet in 1 hand with a paper towel (to keep from staining) and peel with the other. No peeler? Trim ends of beets and stand on your cutting board. Then, cut downward, following the curve of the beet, to remove skin.

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1. Roast eggplant

Preheat oven to 450°F. Rub a baking sheet with **1 tablespoon olive oil**. Rinse **eggplant**, then halve lengthwise through stem; season cut sides with **¼ teaspoon salt** and **pepper** as desired. Halve **garlic clove**; place **halves** on prepared baking sheet, spacing apart. Arrange **eggplant** cut-side down on top of each **garlic half** (see recipe tip). Roast until eggplant skin is charred, flesh is very tender, and garlic is softened, 20–22 minutes.



4. Toast naan

While vegetables roast, heat **1 tablespoon olive oil** in a large pan over medium heat. When oil is shimmering, add **half of za'atar spice mix** and cook until fragrant, about 1 minute. Add **naan** to pan, working in batches and adding more **olive oil** and **remaining za'atar**; toast until golden, 2 minutes per side. Transfer **naan** to a plate, pour over any **remaining za'atar oil**, and cover loosely with foil to keep warm until ready to serve.



2. Prepare remaining ingredients

While eggplant roasts, rinse remaining produce. Peel **beets**, halve, and cut into **¼-inch** half-moons (see recipe tip). Cut **carrots** crosswise on a diagonal into **¼-inch** slices. Roughly chop **mint** leaves, discarding stems. Roughly chop **parsley** leaves and stems. Halve **lemon**. Roughly chop **dates**.



5. Make baba ganoush

Once eggplant is tender, using a spoon, carefully scoop out **flesh of eggplant**, discarding stem and skin, and place in a blender or food processor. Add **tahini**, **roasted garlic**, **parsley**, **juice of ½ lemon**, **2 tablespoons olive oil**, and **2 tablespoons water**. Blend until smooth. Alternatively, scoop flesh of eggplant into a large bowl with remaining baba ganoush ingredients; using a fork, mash to combine. Season with **¼ teaspoon salt** and **pepper**. Save remaining lemon to brighten a glass of water.



3. Roast beets and carrots

On a separate baking sheet, toss **beets** and **carrots** with **1 tablespoon olive oil**, **½ teaspoon salt**, and **pepper** as desired. Arrange in a single layer and roast (with eggplant) until lightly browned and tender, 20–22 minutes (move on to the next step, but don't forget to come back). Once roasted, still on baking sheet, toss **dates** and **half of mint** with roasted root vegetables to combine.



6. Plate baba ganoush

Swipe **baba ganoush** across serving plates and drizzle with **olive oil**. Garnish with **Urfa chile** (it's subtly spicy—use less for milder flavor) and **remaining mint**. Divide **roasted root vegetables** between plates and serve with **za'atar naan** for dipping. Dig in!

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