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**Roasted Eggplant Spread**

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Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	6 to 8 servings
Cook Time:	45 min		

**Ingredients**

2 medium eggplants, peeled
1 red bell pepper, seeded
1 red onion, peeled
2 garlic cloves, minced
3 tablespoons good olive oil
1/2 teaspoon cayenne pepper
1 1/2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
2 tablespoons lemon juice
2 tablespoons tahini
3 tablespoons chopped parsley, plus extra for garnish

Directions

Preheat the oven to 400 degrees F.

Cut the eggplant, bell pepper, and onion into 1-inch cubes. Toss them in a large bowl with the garlic, olive oil, cayenne and salt and pepper. Spread them on a baking sheet. Roast for 45 minutes, until the vegetables are lightly browned and soft, tossing once during cooking. Cool slightly.

Place the vegetables in a food processor fitted with a steel blade, add the lemon juice and tahini, and pulse 3 or 4 times to blend. Taste for salt and pepper. Transfer to a bowl and add the chopped parsley. Garnish with extra parsley.

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