**Baba Ganoush**

Prep time: 10 min Cook time: 25 min

**Ingredients:**

* 1 large eggplant
* 1 tbsp tahini
* 1 tbsp lemon juice
* 1 clove garlic, minced
* Salt to taste
* 1 tsp olive oil

**Instructions:**

1. Roast eggplant over open flame or in oven (200°C) until skin blisters and inside is soft (~20–25 min).
2. Cool, peel off skin, and scoop flesh.
3. Blend or mash with tahini, garlic, lemon juice, and salt.
4. Drizzle olive oil on top.

**Serving suggestion:** Enjoy with veggie sticks, pita, or as a spread.