

Garlicky Roasted Eggplant and Red Pepper

Recipe By *Norene Gilletz*



Cooking and Prep:  1 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,
Low Carb, Vegan, Pescetarian

Source: KosherScoop.com

This spread is absolutely addictive! You can make it in advance, as it keeps about two weeks in the refrigerator. It freezes well for up to two months.

Ingredients (8)

Main ingredients

- 1 eggplant (about 2 pounds), peeled and cut into 2-inch chunks
- 1 medium red onion, peeled and cut into 2-inch chunks
- 2 red peppers, seeded and cut into 2-inch chunks
- 2 tablespoons **Bartenura Olive Oil**
- 1 teaspoon salt, or to taste
- 1/4 teaspoon freshly ground **Gefen Pepper**

1 whole head garlic (trim off top and discard)

2 tablespoons **Tuscanini Tomato Paste**

Start Cooking

For the Dip

1. Preheat oven to 400°F. Line a large baking sheet with Gefen Easy Baking Parchment Paper or aluminum foil.
2. Combine the eggplant, onion, and pepper chunks in a large bowl. Drizzle with oil and sprinkle with salt and pepper. Mix well.
3. Drizzle the cut edges of the garlic with a few drops of oil, wrap in foil, and place on the baking sheet next to the vegetables.
4. Roast uncovered, stirring occasionally, for 40–45 minutes, or until the vegetables are tender but slightly blackened around the edges. Remove from the oven and cool slightly.
5. Transfer the vegetables to a food processor fitted with the S blade. Squeeze the roasted garlic cloves out of their skins and add to the processor along with the tomato paste.
6. Process with quick pulses, until coarsely chopped. Transfer to a serving bowl, cover, and refrigerate to allow the flavors to blend.

Note:

Serving suggestion: Use an ice cream scoop to scoop out individual servings and place in wine glasses. Garnish each serving with a lemon twist or thinly sliced cucumber.