

Hasselback Eggplants

Recipe By *Chanie Apfelbaum*



Cooking and Prep:  45
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

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

Source: Family Table by
Mishpacha Magazine

Cuisines: Middle Eastern,
Israeli

Ingredients (13)

For the Eggplants

- 4 mini eggplants, sliced hasselback style (about 1/4-in./6-mm. thick)
- 1/3 cup **Bartenura Olive Oil**
- salt, to taste

- pepper, to taste
- 1/2 cup pomegranate seeds
- 2 tablespoons chopped fresh parsley

For the Tahini

- 1/2 cup **Haddar Tahini Paste** (stir thoroughly before using, as oil and solids tend to separate)
 - 1/2 cup water
 - 1 tablespoon chopped parsley
 - 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - juice of 1/2 a lemon
 - 1/8 teaspoon **Gefen Cumin**
 - Haddar Kosher Salt**, to taste
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Start Cooking

Prepare the Eggplants

1. Preheat oven to 400°F (200°C).
2. Place the eggplants on a parchment-lined baking sheet and brush with oil, taking care to brush between the slices. Season with salt and pepper.
3. Bake for 35–40 minutes, basting every 15 minutes with oil between the slices, until the eggplant is tender and starting to crisp up around the edges.

Prepare the Tahini

1. In a bowl, mix the tahini, water, parsley, garlic, lemon juice, cumin, and salt. Whisk until emulsified.
2. Pour the tahini over the eggplants when serving. Top with pomegranate seeds and parsley.