



DietaryHawk

## Roasted eggplant with chickpea tabouli & salsa verde

### Ingredients: (Serves 4)

4 Small eggplants  
2 Tablespoons smoked paprika  
2 Tablespoons olive oil  
400g Can chickpeas, rinsed and drained  
2 Tablespoons red wine vinegar  
½ Bunch flat leaf parsley, leaves picked  
2 Tablespoons currants  
2 Shallots, sliced thinly

### Salsa verde:

1 Clove garlic  
2 Tablespoons capers  
Zest and juice of two lemons  
1 Bunch basil  
½ Bunch flat leaf parsley  
2 Tablespoons olive oil

### Method:

1. Preheat oven to 200°C. Cut eggplant in half lengthways then score in a cross pattern without cutting through the skin. Rub smoked paprika in the eggplant incisions and drizzle with olive oil. Place eggplant cut side up, onto a lined tray and roast for 25-30 minutes or until golden brown and tender.
2. Place all salsa verde ingredients into a blender and puree until smooth. Add ¼ cup water if required to assist blending.
3. Combine chickpeas, red wine vinegar, picked parsley leaves, currants and shallots in a bowl. Set aside.
4. Spoon salsa verde into the middle of two serving plates. Top with eggplant and chickpea tabouli and then serve.