

❖ Eggplant Fatteh ❖



Ingredients

- 2 tbsp pomegranate molasses
(if not available, replace with 2 tbsp lemon juice)
- 1-2 garlic cloves, crushed
- 2 tbsp olive oil
- 1 tsp salt
- 1 eggplant, cubed (about 1 ½ lb)
- 1 large thin Lebanese flatbread, cut in squares
- 2 cups plain yogurt
- 1 tbsp tahini
- 1 15-oz can chickpeas, drained and rinsed
- 1 cup walnuts
- ½ cup fresh coriander leaves, minced
- One seeded pomegranate (about one cup)



Servings: 4

Prep time: 10 minutes

Cook time: 30-40 minutes

Total time: 40-50 minutes

Instructions

1. Preheat oven to 350°F.
2. Combine molasses or lemon juice, garlic, olive oil, and salt in a bowl. Add the cubed eggplant, mix, and spread on a baking sheet. Bake until cooked, about 30-40 minutes.
3. Place the flatbread squares on another baking sheet, and grill for 10 minutes or until crunchy.
4. Mix yogurt with the tahini paste.
5. To assemble, layer each bowl with chickpeas, eggplant, yogurt mixture and top with flatbreads, walnuts, coriander leaves, and pomegranate seeds.
6. Serve hot or cold.

