

Roasted Eggplant Dip

Ingredients

- 2 servings Stacy's® Multigrain Pita Chips
- 1 large eggplant
- 3 tbsp canola oil
- 1 tsp ginger, grated
- 1 green chili, finely chopped
- 1 medium onion, finely diced
- 2 medium tomatoes, finely chopped
- 1 tsp red chili powder
- 1 tbsp coriander powder
- 1/2 tsp turmeric powder
- Salt to taste
- 1 tbsp cilantro
- Finely chopped handful of pomegranate seeds

How to make it

1. Wrap eggplant with a sheet of foil and roast on an open flame for 8-10 minutes. Turn eggplant with tongs every 1-2 minutes to make sure it is evenly charred. The skin should be evenly blistered, and the eggplant should be soft to the touch. To check whether it is fully cooked, prick the eggplant with a fork to check the softness. Roast for a few more minutes if needed.
2. Once the eggplant is roasted, set aside to cool. Once cooled, peel the skin off with your fingers. Remove the stem with a knife. Chop the eggplant finely or mash with a potato masher. Set aside.
3. Heat canola oil at medium-high heat in a deep pan.
4. When ready, add cumin seeds and sauté for 30 seconds.
5. Add ginger, garlic, chopped green chilies and onions. Stir fry until onions are softened.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	2

Made with



Stacy's® Multigrain Pita Chips

6. Add tomatoes, chili powder, coriander powder, turmeric and salt. Mix well and cover to cook until the tomatoes are soft and pulpy.
7. Add the chopped eggplant and mix well. Cover and cook for another 3-4 minutes while stirring occasionally.
8. Plate the dish and garnish with chopped cilantro and pomegranate seeds. Serve hot with Stacy's® Multigrain Pita Chips. Enjoy!