

# Roasted Eggplant, Tomato & Basil “Ikra” Dip

## Ingredients

- 3 large eggplants
- 2-3 bell peppers
- 6 tbsp olive oil
- 1 large onion, diced
- 2 green chilis, roasted and diced
- 1/2 cup Balakian Farms® Organic Blended Heirloom Tomatoes (use the orange or yellow for more sweetness; red or purple for richness; green for more tang)
- 3 cloves garlic, pressed or finely diced
- 1/4 cup chopped parsley
- 1 tbsp chopped basil
- Pinch of chili flakes to taste
- Salt, pepper to taste
- 1 bag (7.33oz) Stacy's® Toasted Cheddar Pita Chips

## How to make it

1. Preheat oven to 500°F with the rack in the middle and line a rimmed baking sheet with foil. Dice the onion, chilis, and garlic.
2. Place eggplants and bell peppers on the sheet and roast until skin is charred, about 15-20 minutes. Flip the vegetables several times to bake through on all sides. Alternatively, heat grill to medium and grill eggplants and bell peppers until skin is charred.
3. Move the vegetables to a large bowl, cover with plastic wrap and allow to sit for 15-20 minutes. Peel the skin off the eggplant and peppers, discarding the stems, seeds and juice. Chop the eggplant and the bell pepper.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	60 min	75 min	8-10

## Made with



Stacy's® Tomato & Basil Pita Chips

4. Preheat a large skillet with 6 tbsp of olive oil, then sauté the onions over medium heat until slightly golden and translucent. Add the chopped roasted vegetables to the sautéed onion. Add organic blended heirloom tomatoes, salt, pepper, pepper flakes and garlic (if using). Stir and cook over medium heat for about 5-7 minutes until the dip is thickened and darkened in color.
5. Finish by stirring in the chopped parsley and basil. Let stand to cool and serve with Stacy's® Tomato & Basil Flavored Pita Chips!