

Smoky Eggplant Dip with Pita Chips

Ingredients

- 1 bag (8 oz) Stacy's® Simply Naked® Pita Chips
- 2 small eggplants (about 6 oz each)
- 3 tbsp olive oil, divided
- 2 cloves garlic, minced
- 1/4 cup tahini paste
- 3 tbsp lemon juice
- 1 tsp ground cumin
- 3/4 tsp salt
- 1/2 tsp pepper
- 1/2 tsp smoked paprika (approx)
- 1 tbsp finely chopped fresh parsley

How to make it

1. Preheat grill to high; grease grate well. Pierce eggplants several times with fork; brush with 1 tablespoon olive oil. Grill, turning often, for 18 to 20 minutes or until charred all over and tender. Place in colander set over bowl; drain and let cool completely.
2. Peel and discard skin from eggplants (if eggplants are watery, drain for 10 minutes longer).
3. In food processor, purée peeled eggplant and garlic until smooth. Add tahini paste, lemon juice, remaining olive oil, cumin, salt, pepper and smoked paprika; pulse until combined.
4. Spoon dip into serving bowl. Sprinkle with parsley and paprika. Serve with Stacy's® Simply Naked® Pita Chips for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	8-10

Made with



Stacy's® Simply Naked® Pita Chips