



RECIPE | TOMATOES

GRILLED EGGPLANT TOMATO SALAD



30 min

15 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Hanan Ghadban*

For the salad:

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 3** Pure Flavor® Craft House Collection® Baby Eggplants, sliced into rounds
- $\frac{1}{2}$ red onion, thinly sliced
- $\frac{1}{2}$ **cup** canned chickpeas
- $\frac{1}{2}$ **cup** pita chips
- $\frac{1}{4}$ **cup** pomegranate arils
- $\frac{1}{4}$ **cup** sliced almonds, toasted
- 2 tbsp** olive oil
- 2 tsp** salt
- Lemon, quartered, for garnish
- Fresh parsley, for garnish
- Pomegranate molasses, for garnish

For the dressing:

- 1** garlic clove
- $\frac{1}{2}$ lemon, juiced
- $\frac{1}{3}$ **cup** water
- 4 tbsp** tahini
- 2 tbsp** full-fat plain yogurt
- 1 tbsp** olive oil
- 1 tbsp** parsley
- 1 tbsp** pomegranate molasses
- $\frac{1}{2}$ **tsp** salt



DIRECTIONS

- 1** Sprinkle eggplant slices with salt, let rest for 10 minutes, and pat dry with paper towels.
- 2** Heat barbeque, brush eggplant with olive oil and grill for 5 minutes on each side.
- 3** Add onions to a skillet, and sauté until translucent and set aside.
- 4** Add all dressing ingredients to a blender and pulse until combined.
- 5** To serve, place grilled eggplant on the bottom of a serving dish and layer tomatoes, chickpeas, onions, pomegranate arils, toasted almonds, pita chips, and top with dressing.
- 6** Drizzle with pomegranate molasses and garnish with lemon and parsley, if desired.

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