

RECIPE | EGGPLANTS



# GRILLED EGGPLANT WITH TAHINI

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## INGREDIENTS

- 12 ct Pure Flavor® Craft House Collection® Graffiti Baby Eggplant, halved
- 1 clove garlic, crushed
- 3 **tbsp** tahini
- 2 **tbsp** water
- 3 **tbsp** olive oil, divided
- 1 **tbsp** lemon juice
- 1 **tbsp** pine nuts
- ½ **tsp** honey
- Salt & pepper, to taste

## DIRECTIONS

- 1 Pre-heat the grill to medium heat.
- 2 Using a knife, score the skin side of the eggplant in a crisscross pattern. Brush with 1 tablespoon of olive oil and season with salt & pepper.
- 3 Grill the eggplant for 10 minutes, flipping occasionally.
- 4 Meanwhile, mix the tahini, water, remaining olive oil, garlic, and lemon juice in a small jar to create the dressing.
- 5 Gently toast the pine nuts on the grill in a small cast iron pan, watching them closely so they don't burn. Set aside.
- 6 To serve, spoon dressing over the eggplant and top with a drizzle of honey and toasted pine nuts.



**20 min**

10 min  
PREP.

10 min  
COOKING



**2**



**easy**