



RECIPE | EGGPLANTS

GRILLED EGGPLANT WITH TAHINI



20 min

10 min
PREP.

10 min
COOKING



2



easy

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.

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