

## SPICED EGGPLANT

**Prep + cook time:** 45 minutes **Serves:** 6 as a starter or 8 as a side

### Ingredients

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|-----------------------------------|---|
| ½ cup (140g) greek-style yoghurt  | 6 baby (finger) eggplant (360g), sliced thickly       |
| ½ cup (80ml) lemon juice          | ⅓ cup (80ml) olive oil                                |
| 1 tablespoon pomegranate molasses | 1 lebanese cucumber (130g), chopped finely            |
| 2 teaspoons ground coriander      | ⅓ cup (80ml) pomegranate seeds                        |
| 1½ teaspoons ground cumin         | ¼ cup (40g) toasted pine nuts                         |
| ¼ teaspoon ground cardamom        | ½ cup loosely packed fresh micro coriander (cilantro) |
| ¼ teaspoon ground cinnamon        |   |
| ¼ teaspoon cayenne pepper         |   |
| ¼ teaspoon ground turmeric        |   |

1. Preheat oven to 220°C/425°F. Line two oven trays with baking paper.
2. Combine yoghurt and half the juice in a small bowl. Add molasses; swirl through yoghurt. Cover; refrigerate until required.
3. Combine spices in a small bowl. Arrange eggplant slices, in a single layer, on trays. Brush with ¼ cup of the oil; sprinkle with spice mixture. Rub to coat. Roast eggplant for 20 minutes or until browned and tender.
4. Combine remaining juice and remaining oil in a medium bowl. Add cucumber, pomegranate seeds and pine nuts; toss gently to combine.
5. Arrange eggplant on serving platter; top with cucumber mixture and micro coriander. Serve with yoghurt mixture.

### Tips

Add canned chickpeas (garbanzo beans) and crumbled fetta or goat's cheese for a vegetarian main to serve 4.

