**Veggies - Baba Ganoush Eggplant Dip**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Ingredients:

* **Neutral oil** (e.g., grapeseed)
* Kosher **salt**
* 2-3 **eggplants**, peeled “zebra style” (alternating stripes like a two-tone watermelon), then sliced length- or crosswise into ¼” to ⅓” thick slices
* Juice from 1 **lemon**
* 3-6 **garlic** **cloves**, finely chopped
* 2-3 TBSP **tahini**
* ¼-½ cup extra-virgin **olive oil**
* Optional: ¼ cup **parsley**, chopped

Instructions:

1. Warm up the **neutral oil** in a skillet over a **high** flame.
2. Generously **salt** both sides of the **eggplant** **slices** and sauté.
3. Flip the **eggplant slices** once the bottoms are dark brown.
4. When the second sides are also dark brown and the **eggplant slices** are soft, transfer to a large bowl or a cutting board.
5. Empty the skillet full of **oil** and **charred bits** over the **eggplant slices**.
6. Using a large knife and a fork, roughly chop the **eggplant slices** into pico-de-gallo-sized pieces.
7. If not already working out of a bowl, transfer the **eggplant mixture** into one now.
8. Add the **lemon juice**, **garlic**, **tahini**, and **parsley** and mix ingredients together.
9. Little by little, drizzle **olive oil** into the mixture and continue mixing until you’re happy with the consistency.
10. **Salt** to taste.