

Farm Fresh To You



## HARVEST OF THE MONTH

### *Heirloom Tomato*

#### ROASTED HEIRLOOM TOMATO BABA GHANOUSH

Eggplants and heirloom tomatoes in the summer are just begging to be made into this riff on baba ghanoush. This recipe makes enough to feed a crowd.

##### INGREDIENTS

- 1 large eggplant
- 3 Heirloom tomatoes
- 1/4 cup tahini, plus more as needed
- 2 garlic cloves, minced
- 2 tablespoons lemon juice
- Salt, to taste
- Cracked pepper, to taste
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon chopped fresh flat-leaf parsley

##### INSTRUCTIONS

Preheat the oven to 375 degrees F.

Cut eggplant in half, rub with olive oil and toss tomatoes with olive oil. Place on a sheet pan and roast until tender, about 30 minutes.

Remove from the oven and let cool slightly. Once cool, peel off the skin of the eggplant (you can discard the skin) and squeeze some of the juice out of the tomatoes.

Place the eggplant and tomatoes in a food processor. Add tahini, garlic, lemon juice, salt and pepper and mix well. Taste and add more salt, tahini and/or lemon juice, if needed.

Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well. Drizzle the olive oil over the top and sprinkle with the parsley.

Serve with naan or toast points.



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