



Zaalouk

(cooked eggplant and tomato salad)

Ingredients

- 2 Medium Eggplants
- 2 Medium Tomatoes, diced
- 2 tbs Olive Oil
- 2 Cloves Garlic, minced
- 2 tsp Paprika
- 1 tsp Cumin
- 1/2 tsp black pepper
- Salt to taste

Directions

- Roast eggplants in the oven. Cut off the vine and remove the skin. Place in a bowl and mash completely with fork.
- In sauté pan, add tomatoes, olive oil, garlic, cumin, black pepper and salt. Cook over medium heat for 5 minutes. Add tomato paste and mix thoroughly.
- Combine tomato mixture with eggplant and mix thoroughly.
- Serve with bread.