

# ROASTED EGGPLANT & GREEN SCHUG

*Ronen Tenne, Little Sesame*

## INGREDIENTS

### Roasted eggplant:

1 eggplant  
2 tbsp olive oil  
1 tbsp salt  
1 tbsp oregano  
1 tbsp Aleppo pepper (or any other crushed chili)

### Green schug:

1 bunch parsley, stems included  
1 bunch cilantro, stems included  
10 jalapeños, seeded  
½ cup fresh garlic  
1½ cup olive oil  
1 tbsp salt  
½ tsp cumin  
1 tsp dry ginger  
1 tsp ground cardamom  
1½ tsp ground coriander seeds

## METHOD

### Roasted eggplant:

Partly peel eggplant (going lengthwise, leaving alternating stripes of skin). Slice into medallions about 2 inches thick. Brush with olive oil, sprinkle with salt, Aleppo pepper, and oregano, and roast in a 400F oven for 20-30 minutes or until golden brown.

### Green schug:

Mix all ingredients together in food processor.

Serve eggplant and schug with hummus, pickled veggies, and pita chips.