

Mama B's Arabian Night Braised Eggplant

This simple recipe will make you want to meet Alibaba!

Ingredients:

2	Large eggplant	¾ Cup	Chickpeas
2	Medium onion	½ Cup	Feta cheese
1	Large tomato	3 Tbsp	Pine nuts
½ Cup	Virgin olive oil	1	Lemon
1 pack	Plain yogurt		Parsley for garnish
1 Tbsp	Mama B's Arabian Night		

Directions:

- Salt eggplant and let sit 30 minutes, removing as much liquid as possible.
- In a large skillet, heat 1/4 Cup oil over medium-high heat until hot. Add eggplant cubes and move them around occasionally, until they are tender and somewhat browned, about 7 minutes. Remove from the pan with tongs, leaving as much oil as possible in the pan. Set aside.
- Add remaining oil to the pan with the onions and pine nuts and stir occasionally, until the onions are transparent and pine nuts are lightly browned, 7 or 8 minutes.
- Return eggplant to the pan with Arabian Night spice, tomato and chickpeas. Mix well, then turn heat to low. Cover the pan and cook until the eggplant is very tender, about 30 minutes. Uncover and continue cooking, 5 to 10 minutes.
- Remove and let cool. Stir in the feta and serve with yogurt and lemon wedges.



*Spice
Blend:
Arabian
Night*

