

ROASTED EGGPLANT DIP



INGREDIENTS

Pam

1 large eggplant, about 1 ½ pounds, halved crosswise

1 shallot, peeled and minced

1 tsp. fresh lemon

1 jalapeno pepper, seeded, de-veined and minced

1/8 tsp. ground cinnamon

½ tsp. coarse salt

1 tsp. fresh lime juice

DIRECTIONS

Preheat oven to 350 degrees. Spray a small baking sheet with Pam. Place the eggplant cut-side down and bake until soft, about 35 – 40 minutes. Set aside to cool. Scoop eggplant from skin and dice. Combine all the remaining ingredients (except coriander) in a glass or ceramic bowl. Marinate for 30 minutes.

Combine the mixture in a blender or food processor. Puree until smooth. Season with salt and pepper to taste. Garnish with coriander.

*Unlimited