

Eggplant and Tomato Choka

From – Madhur Jaffery's *World Vegetarian*

1 medium eggplant, pierced with a knife in several places
3 medium tomatoes
4 garlic cloves, peeled and crushed, keep 1 clove aside
½ cup very finely chopped onion
1 tsp salt
fresh ground black pepper
½ - 1 fresh hot chili finely chopped (optional)
2 Tbsp olive oil
½ tsp whole cumin seeds

- Preheat the oven to 450F
- Line a baking tray with foil and place the eggplant and tomatoes on it.
- Bake for 25 minutes. Remove the tomatoes and put in a bowl. Rotate the eggplant slightly and continue to bake it another 35 minutes or longer, rotating it every 6 - 7 minutes, until it has flattened and turned soft.
- The tomatoes should now be cool enough to handle and a little liquid should have accumulated under them. Discard the liquid. Peel the tomatoes, remove the cores, chop coarsely. Peel the eggplant, remove its stem end, and chop coarsely.
- Put the eggplant and tomato in a bowl. Add 3 of the crushed garlic cloves, onion, salt, pepper and hot chili. Mix well.
- Put the oil in a small frying pan and set over medium-high heat. When hot, put in the cumin seeds. 10 seconds later put in the remaining crushed garlic clove. Stir until the garlic turns golden, a matter of seconds. Pour over the eggplant and tomato mixture.



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