

# Roasted Eggplant Dip

From – *Fresh from the Farmstand*

2 eggplants, peeled and cubed  
3 tomatoes, diced  
1 onion, cubed  
¼ cup olive oil  
2 Tbsp garlic, chopped  
¼ cup grated Parmesan cheese  
1 tsp salt  
1 tsp pepper  
1 tsp dried basil  
pita chips or crackers

- Combine eggplants, tomatoes and onion in a large bowl.
- Drizzle oil over vegetables and toss to coat evenly.
- Add remaining ingredients (except chips or crackers). Stir.
- Spread mixture onto an ungreased baking sheet.
- Bake, uncovered at 375 degrees for about 45 minutes, or until vegetables are roasted and golden.
- Transfer mixture into a food processor or blender. Process until pureed.
- Serve warm with pita chips or crackers.



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