



EGGPLANT TOMATO SALAD - MOROCCAN STYLE

1 medium eggplant
1 large tomato
2 garlic cloves
1 tablespoon chopped parsley
2 tablesppon olive oil
1 tablespoon lemon juice
½ teaspoon salt
¼ teaspoon black pepper
¼ red chilli
1 heaped teaspoon paprika
1 teaspoon cumin

Partially peel the eggplant and cut into small cubes. Peel and seed the tomato (to stop bitterness) and chop.

Drizzle olive oil into tagine or pan. Add eggplant cubes and salt. Over and cook the eggplant on low for about 10 minutes, turning. Using a potato masher crush the eggplant. Add the tomato and spices and cook for about 15-20 minutes stirring occasionally.

Mix in lemon juice and simmer uncovered for 5 minutes until liquid is reduced. Serve with fresh parsley.

