

# Broiled Eggplant Tahini Salad

## Ingredients: Serves 2

- 1 medium eggplant, sliced into 1/2 inch rounds
- 1 Tbsp tahini
- 1 Tbsp lemon juice
- 2 Tbsp chopped scallions
- Salt and pepper to taste

## Directions:

- 1) Turn your oven's broiler to high. Arrange the slices of eggplant on a baking sheet, then place under the broiler for 3-8 minutes. Watch closely - when the eggplant begins to blacken, flip and do the other side.
- 2) Once both sides are done, cut into bite-size pieces.
- 3) In a bowl, mix the tahini and lemon juice. Add salt and pepper. Add the eggplant and stir.
- 4) Top with scallions and enjoy!

Adapted from "Good and Cheap" Cookbook

For more recipes, visit <https://stjoefarm.wordpress.com>

*The*  
**Farm**

Saint Joseph Mercy Health System

## Nutrition per serving:

**142 Calories**

**4 g fat**

**90 mg sodium,**

**19 g Carbohydrates**

**8 g Sugar**

**4 g Protein**

