



## Eggplant & Crispy Chickpeas with Tahini

2 servings

40 minutes

### Ingredients

2 Eggplant (cut in half lengthwise)  
30 milliliters Avocado Oil (divided)  
290 grams Chickpeas (cooked)  
1/2 tsp Sea Salt (divided)  
25 grams Tahini  
5 milliliters Lemon Juice  
1/2 tsp Cumin  
15 grams Parsley (chopped)

### Directions

- 1 Preheat the oven to 425F (220°C) and line a baking sheet with baking paper. Place the eggplant on the sheet, cut side facing up and brush with half the avocado oil.
- 2 Lightly dry the chickpeas with paper towel and add to a medium-sized bowl. Toss with half the sea salt and cumin. Add the chickpeas to the baking sheet alongside the eggplant. Bake for 15 minutes. Remove, gently shake the baking sheet and flip the eggplant. Bake for 15 minutes more.
- 3 Make the tahini dressing by adding the remaining avocado oil, remaining sea salt, tahini and lemon juice to a mason jar. Shake vigorously until all ingredients are combined. If the dressing is too thick, thin with a splash of water.
- 4 Once the eggplant and chickpeas are finished cooking, add to a plate. Top with tahini dressing and parsley. Serve and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days. For best results, store the tahini dressing separately. Reheat the eggplant and chickpeas in the oven or microwave.

**More Flavor:** Add spices to the chickpeas such as paprika, or add garlic to the tahini sauce.