

# Greek Eggplant Dip



## Ingredients:

- 1 eggplant
- 1 bell or poblano pepper (whichever is in the farm bag)
- 1 green spring onion
- 1/2 c olive oil
- 4 TBS red wine vinegar
- 1 tomato
- 1 TBS Aleppo pepper
- 1 tsp smoked sweet paprika
- 1/4 tsp salt

**Method:** Preheat broiler. Slice eggplant in half lengthwise and place skin side up on a pan. Place pepper on same pan. Place under the broiler until skin charred and eggplant slightly softened. Remove from heat and peel skin off of eggplant and pepper. Seed pepper and discard seeds and stem. Place eggplant flesh, pepper flesh and all ingredients except oil and parsley in food processor and chop. Slowly pulse in olive oil until oil is absorbed. Fold in chopped parsley and chill in refrigerator. To serve, sprinkle with more Aleppo pepper, paprika, salt and olive oil. Serve with crackers or in a wrap.