

EGGPLANT SPREAD

INGREDIENTS

- 2 medium eggplants, peeled
- 1 yellow pepper, seeded
- 1 jalapeño pepper, minced
- 3 cloves garlic, minced
- 3 tbs olive oil
- Salt and pepper to taste
- 3 tbs lemon juice
- 4 tbs Italian parsley, chopped

PREPARATION

Roast at 350 degrees for 40 minutes or until tender.

Put vegetables in food processor and add oil in a stream, adding more if needed for a wetter salsa.

Add lemon juice and parsley and pulse to blend.

Put into a serving dish with freshly baked pita chips, tortilla chips or crostini

