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WK52
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Eggplant Flatbread with Tahini Yoghurt

All the flavours of Lebanon beckon you in to this dish. Atop crispy flatbreads are ras el hanout infused eggplant, creamy yoghurt and nutty tahini. With just a hint of fiery harissa, there's everything to love about these easy to eat, easy to make flatbreads.



Prep: 10 mins

Cook: 30 mins

Total: 40 mins



level 1



low sodium

Pantry Items



Olive Oil



Eggplant



Ras El Hanout



Greek Yoghurt



Tahini



Harissa



Mini Pita Pockets



Red Onion



Rocket Leaves

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2P	4P	Ingredients
1	2	eggplant, chopped into 5 mm thick slices
¼ cup	½ cup	olive oil *
1 sachet	2 sachets	ras el hanout
1 tub	2 tubs	Greek yoghurt
1 tub	2 tubs	tahini
1 tub	2 tubs	harissa
4	8	mini pita pockets
½	1	red onion, finely sliced
½ bag	1 bag	rocket leaves, washed

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2530	Kj
Protein	19.1	g
Fat, total	34	g
-saturated	6.5	g
Carbohydrate	50.7	g
-sugars	12.2	g
Sodium	236	mg

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You will need: *chef's knife, chopping board, sieve, oven tray lined with baking paper, two small bowls, pastry brush and a spoon.*

1 Preheat the oven to **200°C/180°C** fan-forced.

2 Place the sliced **eggplant** on the prepared oven tray. Brush or drizzle with half the **olive oil** and coat in the **ras el hanout**. Season with **salt** and **pepper**. Place the eggplant in the oven to cook for **15-20 minutes**, or until softened and slightly brown. Remove and set aside.

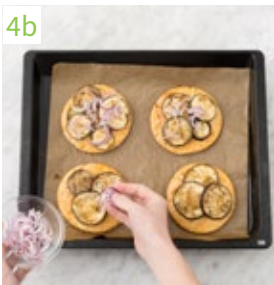
4a



3 Meanwhile, in a small bowl combine the **Greek yoghurt** and **tahini**. Season with salt and pepper.

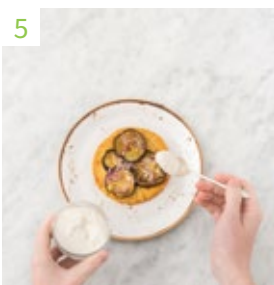
4 Combine the remaining olive oil with the **harissa** in a second small bowl. Brush the **mini pita pockets** with the harissa oil. Top with the cooked eggplant slices and the **red onion**. Drizzle with a little extra olive oil and season with salt and pepper. Cook in the oven for **10 minutes**, or until the bread is golden and crispy. Remove from the oven.

4b



5 To serve, divide the eggplant flat breads between plates. Dollop with the tahini yoghurt and top with fresh **rocket leaves**. Enjoy!

5



Did you know? Tahini is an excellent source of calcium.