

Baba Ganoush & Crispy Zucchini Chips Grilled Cheese:

Ingredients:

- 2 to 3 medium eggplants (about 3 pounds total)
- 2 to 3 tbsp olive oil
- 1/3 cup tahini
- 2 cloves garlic, peeled and crushed
- Juice of 2 lemons (about 1/2 cup)
- 2 medium zucchini (about 1 pound total)
- 1 tbsp olive oil
- 1/4 cup freshly grated Parmesan (3/4-ounce)
- 1/4 cup plain dry bread crumbs
- 1/8 tsp salt
- Freshly ground black pepper
- Challah Bread
- White grated cheddar



For Baba Ganoush:

1. Preheat the oven to 450°F. Rub the outside of the eggplants with olive oil and place them in a roasting pan. Roast the eggplant until the skin has charred and the interior is tender, 15 to 20 minutes. Let cool. Peel and seed the cooled eggplant, chop, and then transfer it to a blender.
2. In a blender add the tahini, garlic, lemon juice, some salt and pepper to taste, and a few teaspoons of cold water. Blend the mixture until it turns into a thick paste, add a bit more water as needed so that it blends well. Adjust the seasoning with salt and pepper to taste and serve.

For Crispy Zucchini Chips:

1. Preheat the oven to 450 degrees F. Grease baking tray.
2. Slice the zucchini into 1/4-inch thick rounds. In a medium bowl, toss the zucchini in olive oil. In a small bowl, combine the Parmesan, breadcrumbs, salt, and pepper. Dip each zucchini round into the Parmesan mixture, coating it evenly on both sides, pressing the coating on to stick, and place in a single layer on the prepared baking sheet.
3. Bake the zucchini rounds until browned and crisp, 25 to 30 minutes.

For Grilled cheese:

1. Butter both slices of bread on one side only.
2. Take one piece, generously spread baba ganoush on unbuttered side, add 4 pieces of crispy zucchini, add grated white cheddar and close sandwich with other piece of challah, buttered side on the outside.
3. On a heated pan, fry grilled cheese until golden brown.