

# ROASTED EGGPLANT SPREAD

## INGREDIENTS

- 1 medium eggplant - peeled
- 2 red bell peppers - seeded
- 1 red leek - chopped
- 2 garlic cloves - minced
- 3 tbsp. olive oil
- 1½ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 1 tbsp. tomato paste



## PREPARATION

1. Preheat the oven to 400°F.
2. Cut the eggplant and bell pepper into 1-inch cubes. Chop the leeks. Place them in a large bowl with the garlic, olive oil, salt, and pepper.
3. Spread them on a baking sheet and roast for 45 minutes or until the vegetables are lightly browned and soft. Toss once during cooking.
4. Let cool off slightly.
5. Place the vegetables in a food processor fitted with a steel blade and add the tomato paste. Pulse for 3 or 4 times.
6. Taste for salt and pepper. Enjoy!

