

# Baba Ghanoush with Homemade Corn Chips



## Servings: 6

*For the Corn Chips:*

*1 package corn tortillas*  
*olive oil*

*salt and pepper*

*For the Baba Ghanoush:*

*1 medium eggplant*

*2 tablespoons olive oil*

*1 teaspoon salt*

*1/2 teaspoon paprika*

*2 tablespoons tahini*

*1 garlic clove, minced*

*1 teaspoon lemon juice*

*chopped parsley*

## For the Corn Chips:

Place the corn tortillas on a cutting board and cut into quarters. Lay them out in an even layer on a baking tray lined with parchment paper. Toss to coat in olive oil, salt, and pepper.

Bake in a 350°F oven for 10-15 minutes or until crisp and slightly golden. The chips will crisp as they cool.

## For the Baba Ghanoush:

Cut the eggplant in half lengthwise. Place the eggplant on a baking sheet cut side up and brush with 1 tablespoon of olive oil. Bake in a 350°F oven for 30-40 minutes or until soft. Let cool completely on a wire rack.

Peel the skin from the eggplant and discard. Place the eggplant flesh into a bowl and mash with a potato masher until you reached desired consistency.

Stir in remaining olive oil, salt, paprika, tahini, garlic, and lemon juice.

Spoon into a serving dish and top with chopped parsley and additional paprika.

Serve with the corn chips.

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Per Serving (excluding unknown items): 101 Calories; 7g Fat (59.9% calories from fat); 2g Protein; 9g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 393mg Sodium; 3g Total Sugars; 0mcg Vitamin D; 34mg Calcium; trace Iron; 245mg Potassium; 74mg Phosphorus. Exchanges: .