



## Smoked Eggplant Dip (Baingan Bharta) with Roti Chips

Serves: 2-4 ppl

### Ingredients:

- 1 tablespoon oil
- 1 medium sized Italian eggplant
- 1 red onion, diced
- 2 Roma tomatoes, diced
- ½ tablespoon ginger, minced
- ½ tablespoon garlic, minced
- 1 tablespoon cumin seeds
- ¼ teaspoon turmeric powder
- 1 teaspoon chili powder, or to taste
- ½ teaspoon coriander powder, optional
- 1 green chili, diced, optional
- 2 tablespoon chopped cilantro
- Salt to taste

### Directions:

1. Take a clean and dried eggplant and make 1-inch slits throughout. Brush the eggplant lightly with oil. Place the eggplant directly on a stove burner over medium-low flame and roast, turning often with tongs for 10-12 minutes until the skin is charred and flesh is soft.  
OR  
Preheat the oven to 425 degrees F. Cover the eggplant in foil and roast for 20-30 minutes until completely soft.
2. Once roasted, to check if it's done, insert a knife inside the eggplant. It should go in easily. Use a pair of tongs to remove the eggplant from heat and set aside to cool.

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3. Once cooled, peel off the skin and discard. It should come off easily.
4. Transfer the roasted eggplant to a bowl and mash using a fork or potato masher. Set aside.
5. Heat oil in a pan on medium heat. Once oil is hot, add onion, garlic, ginger and green chili. Sauté until the onion is translucent and tender.
6. Add turmeric powder, chili powder, coriander powder and salt to taste.
7. Add tomatoes and cook until tomato is soft and blended in with the onions and spices.
8. Add the mashed roasted eggplant and mix well. Reduce the heat and cook for an additional 6-8 minutes.
9. Serve warm or at room temperature with finely chopped cilantro.

## Roti Chips

### Ingredients:

6 frozen whole wheat rotis or tortillas

1 teaspoon olive oil

Salt to taste

### Directions:

1. Preheat the oven to 450 degrees F.
2. Cut the frozen rotis into 6 triangular pieces (similar to tortilla chips).
3. Toss the roti pieces with salt and olive oil.
4. Line a sheet pan with parchment paper or foil. Lay the roti pieces in a single layer on the sheet pan and bake for about 8 minutes or until brown and crispy.