

Smoky Eggplant Labneh Dip

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2 Japanese eggplants, chopped
2 tablespoons olive oil
1 teaspoon Kosher salt
2 cups labneh (or plain Greek yogurt)
1/4 cup chopped parsley
1/4 cup chopped scallions
1 teaspoon lemon zest
1 teaspoon dried mint
1/2 teaspoon red pepper flakes
1/2 teaspoon Kosher salt
1 clove garlic, grated
olive oil (to drizzle)
smoked paprika (for sprinkling)
za'atar (Middle Eastern spice blend)

Preheat the oven to 450 degrees.

In a baking pan, toss the eggplant with the olive oil and Kosher salt.

Bake until browned and tender, about 20 minutes.

In a bowl, mix the labneh, parsley, scallions, lemon zest, mint, red pepper flakes, Kosher salt and garlic.

Top the mixture with the eggplant.

Drizzle with olive oil and sprinkle with the paprika and za'atar.

Per Serving (excluding unknown items): 258 Calories; 27g Fat (92.2% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2833mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.