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Classic Baba Ghanoush

Yield: 12 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/healthy-recipe-for-japanese-eggplant

Ingredients:

- 2 eggplants medium, about 3 lbs. total, roasted
- 1/3 cup tahini from light seeds, not "dark tahini"
- 3 garlic cloves roasted, or 1 clove raw garlic, crushed
- 2 fresh lemons juiced, or more to taste
- 1/2 teaspoon cumin
- 1/2 teaspoon salt or more to taste
- 1 pinch cayenne pepper
- 2 tablespoons fresh parsley minced, for garnish, optional
- paprika for garnish, optional
- extra-virgin olive oil

Nutrition:

Calories: 80 calories
Carbohydrate: 10 grams

3. Fat: 5 grams4. Fiber: 5 grams5. Protein: 3 grams

6. SaturatedFat: 0.5 grams7. Sodium: 105 milligrams

8. Sugar: 2 grams

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