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## Baba Ghanoush Dip and Salad Dressing

Yield: 4 min Total Time: 30 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/turkish-salad-dip-recipe">https://www.recipeschoose.com/recipes/turkish-salad-dip-recipe</a>

## **Ingredients:**

- 1 eggplant medium, about 1 lb. total, cut into 1 inch slices, plus olive oil to brush on
- 2 tablespoons Tahini
- 2 cloves garlic roasted, or 1 clove raw, pressed see instructions
- 1/2 fresh lemon juiced, or more to taste
- 1/2 teaspoon salt or more to taste
- 1 pinch cayenne pepper
- cumin or coriander, optional, pinch of each to taste
- 1 tablespoon extra virgin olive oil plus more to drizzle
- 1/2 cup baba ghanoush store-bought or homemade
- 2 tablespoons olive oil or other mild oil
- 1 tablespoon lemon juice
- 3 tablespoons water or more as desired

## **Nutrition:**

Calories: 180 calories
Carbohydrate: 13 grams

3. Fat: 14 grams4. Fiber: 6 grams5. Protein: 3 grams

6. SaturatedFat: 2 grams7. Sodium: 310 milligrams

8. Sugar: 3 grams

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