

Moroccan Eggplant Zaalouk

2 med or 3 small eggplant (1 1 / 2 lbs total)	1 tsp sweet paprika
1 / 4 cup olive oil	generous pinch cayenne, to taste
1 lb tomatoes, but in chunks ~ 2 cups	salt and freshly ground pepper to taste
1 large red bell pepper, seeded & cut into chunks	juice of 1 / 2 lemon or more to taste
3 cloves garlic, crushed	2 Tbl fresh cilantro, chopped, more for garnish

1. Peel eggplant and cut into 1 inch chunks.
2. Heat oil in a large skillet over medium low heat and add eggplant, tomatoes, bell pepper and garlic. Cover and cook, stirring occasionally, until the vegetables becomes soft - ~ 20 minutes.
3. Stir in cumin, paprika, cayenne, salt and pepper crushing the eggplant with the back of a fork, so that it collapses and the peppers and tomatoes becomes very soft, another 10 minutes.
4. Season to taste with lemon juice and stir in the cilantro.

Serves 6 - 8

NOTES from Beth Dooley

1. Fabulous on bruschetta and pizza, stuffed into a pita and served alongside grilled lamb.
2. Serve it warm, room temperature or straight out of the fridge.

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