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## Middle Eastern Mezze Plate

with Zaatar Eggplant, Hummus and Flatbread...



20-30min



2 Portions

Perfect for relaxed weeknight eating, these mixed small dishes known in the Middle East as mezze feature favourites from the region. Think eggplant roasted with zaatar, cumin-spiked hummus and a sweet and tangy salad with raisins, carrot and feta. With flatbread crisps to scoop it all up, you can forget washing up cutlery.

## What we send

- eggplant, carrot
- zaatar <sup>11</sup>
- Lebanese bread <sup>1</sup>
- chickpeas
- coriander, garlic
- lemon
- ground cumin
- feta <sup>7</sup>
- dried currants
- baby spinach leaves

## What you'll require

- balsamic vinegar <sup>17</sup>
- extra virgin olive oil
- sea salt and pepper
- water

## Utensils

- baking paper
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 760kcal, Fat 33.2g, Carbs 81.6g, Proteins 24.2g



### 1. Prepare eggplant

Preheat the oven to 220C. Line 2 oven trays with baking paper. Trim the **eggplant**, halve crosswise, then cut into wedges. Put the eggplant and **1 tbs olive oil** in a bowl, season with **salt and pepper** and stir well to coat.



### 4. Make flatbread crisps

Brush the **bread** with a little **olive oil**, sprinkle with **2 tsp zaatar** and put on the remaining lined tray. Once the **eggplant** has been cooking for 15 mins, transfer to a lower shelf in the oven, then put the bread on an upper shelf and bake for 6-8 mins or until crisp and golden. Break into large shards.



### 2. Roast eggplant

Spread the **eggplant** over one lined tray and roast for 20 mins or until golden brown. Remove from the oven and sprinkle with **2 tsp zaatar**.



### 5. Prepare salad

Meanwhile, peel and coarsely grate the **carrot**. Pick the **coriander** sprigs. Put the carrot, coriander, **spinach** and **currants** in a bowl and crumble over the **feta**.



### 3. Make hummus

Meanwhile, drain and rinse **chickpeas**. Finely grate the zest of **half the lemon**, then juice the half. Coarsely chop **garlic**. Using a stick blender or food processor, blend **chickpeas**, **lemon zest, juice, garlic, 1 tsp cumin** (reserve remaining lemon and cumin for another use), **1 tbs olive oil** and **80ml (1/3 cup) water** until smooth. Season with **salt and pepper....**



### 6. Get ready to serve

Whisk **1 tbs olive oil** and **2 tsp balsamic vinegar** in a small bowl and season with **salt and pepper**. Pour over the salad and stir well to combine. Divide the **hummus**, **eggplant**, **salad** and **flatbread crisps** among plates to serve.