



# INSPIRED INDIAN BAINGAN BHARTA

4 TO 5 SERVINGS | COOK TIME 45 MIN

## INGREDIENTS

- 1 Inspired Indian Baingan Bharta Spice Kit
- 2 large eggplants
- 1 small onion
- 1-inch cube fresh ginger
- 4 garlic cloves
- 1 lime
- 1 cup tomato sauce
- 1 tbs butter
- vegetable oil
- salt
- chopped cilantro for garnish (optional)



\*to make vegan, substitute margarine or non-dairy spread for butter.

---

## DIRECTIONS

- 1 Preheat oven to 450°. Peel eggplant and cut into 2-inch cubes. Toss with 1 tbs oil and ½ tsp salt. Roast on baking sheet for 20 to 30 min until browned, tossing after 15 min.
- 2 Finely chop onion. Heat 1 tbs oil in large frying pan on medium. Add **WHOLE SPICES** to pan, stir 1 min, then add onion. Sauté 7 to 10 min until lightly browned.
- 3 Peel and finely grate ginger and garlic. Add to pan and sauté 1 min. Add **MASALA POWDER**, 1 tbs butter, and 2 tbs water. Sauté 2 min.
- 4 Mix in tomato sauce and ½ tsp salt. Cover and simmer on low 10 min; stir occasionally.
- 5 Add roasted eggplant cubes and ¼ to ½ cup warm water. Simmer 2 min. Add salt and lime juice to taste.