

## Baked Eggplants in Molasses Sauce

Eggplant is one of the favorite vegetables of the Mediterranean region, and we have prepared a recipe that will delight your taste buds. Check out how to make baked eggplants in pomegranate molasses sauce, served with a couscous salad with beets and herbs, along with tahini sauce.

### INGREDIENTS

- 2-3 eggplants
- 3-4 tablespoons pomegranate molasses (Jasmeen)
- 2 garlic cloves
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon seven Arabic spices (Jasmeen)
- 5 tablespoons tahini (Jasmeen)
- Juice of ½ lemon
- ⅓-½ cup still water
- Salt to taste



### Preparation:

Preheat the oven to 220 degrees Celsius (428 degrees Fahrenheit). Wash the eggplants, cut them in half, and score the flesh in a crisscross pattern. Then, brush them with a mixture of pomegranate molasses, crushed garlic, olive oil, salt, and seven Arabic spices. Bake the eggplants for about 30 minutes.

In the meantime, prepare the salad. Pour water with a small amount of salt over the couscous, ensuring it's covered by at least 1 cm. Add 1 tablespoon of olive oil, cover the bowl, and let it sit for 10 minutes. Dice the beets and onion, then add pomegranate seeds, chopped cilantro, olive oil, honey, and lemon juice. Mix everything together and season with salt to taste.

For the tahini sauce, mix tahini with lemon juice, water, and salt to taste. Once the eggplants are baked, generously drizzle them with the tahini sauce and top with fresh cilantro and toasted sesame seeds. Serve immediately with the beetroot couscous salad.