

Quick Baba Ghanoush

Baba ghanoush is an eggplant and sesame paste. We've prepared a quick recipe for this Middle Eastern specialty using charred eggplants. Check out our 5-minute recipe for the perfect dip! It's perfect as a snack for gatherings with friends!

INGREDIENS

- Fresh cilantro
- Salt
- Olive oil
- 2-3 tablespoons tahini Jasmeen
- Juice of ½ lemon
- Pomegranate molasses Jasmeen (optional)
- 1 package of baba ghanoush Jasmeen
- Pomegranate seeds (for serving)

Preparation:

Mix all the ingredients together thoroughly; you can also blend them. Drizzle with a little olive oil and sprinkle with pomegranate seeds and cilantro.

