

Chilli Lime Baba Ganoush

Ingredients

- 2 medium aubergines
- 3 cloves garlic
- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 1 teaspoon chilli powder
- ¼ teaspoon salt
- ½ teaspoon cumin
- 1 tablespoon fresh coriander
- ½ red onion, finely chopped

Method

1. Slice aubergine in half and roast in 200 C preheated oven for approximately 45 minutes, or until soft.
2. Allow to cool slightly, then scoop out the inside of the aubergine, leaving skin behind.
3. In a blender or food processor, combine aubergine with the garlic, oil, lime juice, chilli powder, salt and cumin until smooth.
4. Stir in some finely chopped red onion and chopped coriander.