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Prevent and Protect
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CHARRED EGGPLANT DIP

Wholeliving.com

Makes 2 Cups

- 2 small eggplants
- 1 clove garlic, minced
- 2 tablespoons fresh lemon juice
- Coarse salt
- Pinch of red pepper flakes
- Extra-virgin olive oil, for drizzling
- Radishes, wax beans, or carrots for dipping

- Broil eggplant on a rimmed baking sheet, turning occasionally, until soft and charred, about 20 minutes.
- When cool, remove skin and stems and mash flesh.
- Stir in garlic and lemon juice and season with salt and red pepper flakes.
- Drizzle with oil and serve with vegetables.