



Total Time
90 MIN.

Difficulty
EASY

Yields
8

Serving Size

A warm dip, full of authentic Moroccan flavours, is served with lots of flatbread – and is perfect to share as a starter or as a side dish to any meat dish.



Tip

- A great side dish for grilled meats, or spoon over grilled baguette and serve as crostini.
- Use as a topping in a Moroccan grain bowl.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
olive oil	1/2 cup	125 mL
sweet paprika	1 tbsp	15 mL
ground cumin	1 tbsp	15 mL
hot pepper flakes	1 tsp	5 mL
salt and pepper, each	1 tsp	5 mL
eggplant, sliced into 1-inch (2.5 cm) rounds	5 lb	
<i>Campbell's® Verve® Moroccan Style Nine Vegetable</i>	1 pouch (4 lb)	1 pouch (1.81 kg)
canned diced tomatoes, with juice	3 cups	750 mL
lemon juice	3 tbsp	45 mL
chopped cilantro	1 cup	250 mL
chopped cilantro	1 cup	250 mL
lemon wedges		
Assorted flatbreads		

INSTRUCTIONS

1. Preheat oven to 450°F (230°C). Whisk together oil, paprika, cumin, hot pepper flakes, salt and pepper; brush over both sides of each round of eggplant. Arrange eggplant on parchment paper-lined baking sheet. Roast eggplant, turning once halfway, for about 35 minutes or until browned. Let cool slightly; chop into large chunks.
 2. In large skillet, heat soup and diced tomatoes; bring to simmer and stir in eggplant. Cook over medium heat; stirring occasionally, for 20 to 25 minutes or until most of the liquid is evaporated and eggplant is tender but not fully disintegrated. Stir in lemon juice and cilantro. Let cool completely and refrigerate for up to 3 days. (Makes 16 cups/3.8 L).
- In small skillet, warm 2 cups (500 mL) eggplant dip just until warmed through; spoon into shallow bowl. Sprinkle with 2 tbsp (30 mL) cilantro. Serve with lemon wedge and assorted flatbreads.