



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Roasted Eggplant with Romesco Sauce

Serves 4-6

#### Ingredients:

2-3 ea Eggplants  
Olive oil  
Salt

#### Romesco Sauce

2 ea Red Bell Peppers, seeds and stem removed, cut into quarters  
1 tbsp Olive Oil  
4 ea Plum Tomatoes, quartered  
1 cup Almonds, raw  
¼ cup Italian Parsley, chopped  
2 tbsp Olive Oil  
1 tsp Salt  
2 ea Garlic Cloves  
½ Lemon, juiced

#### Directions:

Eggplant

- Preheat oven to 450 F.
- Peel eggplant from stem to end. Cut into quarters lengthwise
- Lay eggplant on a cooking tray and poke each one a few times with a fork. Drizzle with olive oil and season with a little salt.
- Roast eggplant in the oven for 20-30 or until they have gone soft inside.

#### Romesco Sauce

- Preheat oven to 450 F.
- Toss pepper in 1 tbsp olive oil and place cut side down on a baking sheet.
- Roast until flesh is soft and tender and skin is blistered in spots, approx. 35 minutes.
- Place the peppers, tomatoes, almonds, parsley, olive oil, salt, garlic and lemon juice in a blender. Blend for about 20 seconds on high. You are looking for a semi chunky sauce.
- Adjust seasoning with salt if necessary.