

# Moroccan Roasted Vegetable Plate



## INGREDIENTS for MOROCCAN SPICE RUB:

- 1 tablespoon scumin
- 1 1/2 teaspoons turmeric
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons smoked paprika
- 1/4-1/2 teaspoon cayenne

## INGREDIENTS for ROASTED VEGETABLES:

- 1 globe eggplant, cut in half
- 1 carrot, roughly chopped
- 1 fennel bulb, cored and roughly chopped
- 1/2 pound cremini mushrooms, chopped
- 1/2 cup diced onion
- 3 cloves garlic, minced
- 2 tablespoons olive oil, divided
- 2 teaspoons lemon zest
- 1 tablespoon fresh lemon juice

## DIRECTIONS:

1. Preheat the oven to 425 degrees.
2. Combine the spice rub ingredients in a small bowl, mix well and set aside.
3. Rub the 2 sides of eggplant with 1 tablespoon olive oil, sprinkle with salt and some of the spice rub. Place on a baking sheet lined with parchment. Roast in oven for 20-30 minutes or until tender, remove from oven.
4. Toss the carrot, fennel, mushrooms, onion, garlic, and the remaining 1 tablespoon olive oil with the remaining spice rub. Roast for 20-30 minutes in a roasting pan. Remove from the oven, stir in the lemon zest.
5. Scoop the meat out of the eggplant and place in a blender or food processor with the roasted vegetables and all the drippings. Blend until desired consistency. Stir in lemon juice before serving.

