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.