

# Chunky Italian Eggplant Spread

## Ingredients

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- 1 medium eggplant, peeled
- 2 red peppers, seeded
- 1 red onion, peeled
- 2 garlic cloves, minced
- 3 T olive oil
- 1 1/2 t sea salt
- 1 t fresh ground pepper
- 1 T tomato paste

## Instructions

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<p>Preheat oven to 400 degrees.</p>  
<p>Cut eggplant, red peppers and onion into cubes and toss in large bowl with olive oil, salt and pepper. Spread on baking sheet and roast for 45 minutes, turning once during baking. Cool for 5 minutes. Place veggies in food processor and add tomato paste. Pulse to blend, but leave rather chunky. Add more salt and pepper if desired.</p>  
<p>\*Great served on a Mediterranean platter of olives hummus and cucumber chips\*</p>