

MARLEY SPOON



Roasted Eggplant & Crispy Chickpeas

with Couscous & Pistachio Dukkah



20-30min



2 Servings

Tonight's dinner is a masterclass in layering texture and flavor. We use baharat spice to add subtle heat to roasted eggplant and chickpeas. The duo is perfect for serving with couscous, and a mixture of lemon juice and tahini creates a creamy sauce for drizzling on top. Our version of dukkah, a Middle Eastern condiment, combines pistachios, sesame seeds, and lemon zest—a sprinkle on top adds an irresistible nutty crunch.

What we send

- 3 oz couscous ³
- 1 eggplant
- 15 oz can chickpeas
- ¼ oz baharat spice blend ¹
- 1 oz salted pistachios ²
- ¼ oz pkt toasted sesame seeds ¹
- 1 lemon
- garlic
- 2 (1 oz) tahini ¹
- ¼ oz fresh mint
- ½ lb pkg falafel

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- rimmed baking sheet
- microplane or grater

Allergens

Sesame (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 56g, Carbs 87g, Protein 28g



1. Cook couscous

In a small saucepan, combine **½ cup water** and **¼ teaspoon salt**. Cover and bring to a boil over high heat. Stir in **couscous**, then remove from heat. Cover and set aside until ready to serve.



2. Prep eggplant & chickpeas

Preheat broiler with a rack in the top position.

Trim stem end from **eggplant**. Halve lengthwise and cut into ½-inch thick half-moons.

Drain and rinse **chickpeas**, then pat dry with paper towels or a clean kitchen towel.



3. Broil eggplant, chickpeas

On a rimmed baking sheet, toss **eggplant** and **chickpeas** with **2 tablespoons oil** and **1 tablespoon baharat**; season with **salt** and **pepper**.

Broil on top oven rack until eggplant is caramelized and chickpeas are golden and crispy, shaking sheet halfway through, 8-10 minutes (watch closely as broilers vary). If eggplant seems dry while broiling, drizzle with more **oil**.



4. Make pistachio dukkah

Meanwhile, coarsely chop **pistachios**. Add to a small bowl with **sesame seeds** and **½ teaspoon each of salt and pepper**. Finely grate **1 teaspoon lemon zest** into same bowl; stir to combine.



5. Make tahini sauce

Into a medium bowl, finely grate **¼ teaspoon garlic** and squeeze **2 teaspoons lemon juice**. Stir in **all of the tahini**. Slowly add **1 tablespoon water** at a time, stirring to incorporate, until sauce is consistency of thick cream (about 3 tablespoons). Season to taste with **salt** and **pepper**.

Cut any remaining lemon into wedges.



6. Finish couscous & serve

Stir **1 tablespoon oil** into **couscous** and season to taste with **salt** and **pepper**.

Serve **eggplant and chickpeas** over **couscous**. Top with **pistachio dukkah**, **torn mint leaves**, and **tahini sauce**. Serve **any lemon wedges** alongside. Enjoy!