

# Tasty Moroccan Dip

## Ingredients

- 1 cup basil or coriander leaves
- ½ can chickpeas
- 1 cup cooked eggplant
- ½ cup lemon juice or white wine vinegar
- 1 Tbsp tahini
- 2 cloves garlic, crushed
- 2-3 Tbsps olive oil
- 1 tsp cumin
- ¼ tsp cayenne pepper
- ½ tsp salt
- ½ tsp sugar

## Method

1. Pinch off basil leaves, wash and place in Food Processor (if using coriander, add the stems, too and add at the \*)
2. Open, drain and rinse a can of chickpeas, add half to Food Processor.
3. Add cooked eggplant and all the other ingredients.
4. Blitz until ingredients combine, add \*coriander here if using instead of basil.
5. Taste test and add more vinegar, salt or olive oil to taste. Garnish with basil leaves.
6. Serve with bread or corn chips