

Roasted Eggplant & Bell Pepper Tapenade | By Amanda DeLaura



This tapenade is one of my favorite appetizers to serve guests before dinner when they're all gathered around my kitchen waiting for what's about to come out of the oven or off of the stove. One of the hardest elements of hosting is timing. Hospitality becomes a lot less stressful if you have appetizers readily available for your guests upon arrival. This is easy to prepare ahead and have it waiting in your refrigerator, ready to serve. I tend to usually serve it with homemade focaccia, but it is also divine with pita chips or crudité's. Buon appetito!

Ingredients:

1 eggplant, *sliced into 1.5" rounds*
1 red pepper, *sliced into 1.5" rounds*
1/4 cup fresh basil, *rinsed & dried*
1 sprig parsley, *rinsed & dried*
1 clove garlic
1/4 cup oil
1 Tbsp balsamic vinegar, *or more to taste*
1 Tbsp lemon juice
1 tsp Himalayan pink salt

Directions:

1. Preheat your oven to broil. Place the eggplants and bell pepper rounds onto a lined baking sheet and drizzle with olive oil. Place the pan into the middle of the oven and broil for 5 minutes, or until browned and almost charred. Flip the vegetables and repeat on the second half. Remove from oven and let cool.
2. Place cooled vegetables in a food processor with basil and parsley. Pulse a few times, until broken down. Add remaining ingredients and pulse till just combined. Serve with crudité's, homemade focaccia, in a veggie wrap (see my favorite alternate wrap [here](#)), or as desired. The tapenade will keep in the fridge covered for up to 5 days.