

# Eggplant, capsicum & tomato salad with tahini yoghurt



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Preparation 20 mins | Cooking 15 mins | Serves 4-6

- ¼ cup olive oil
- 2 tsp sumac
- 1 garlic clove, crushed
- 2 x 350g eggplants, cut into 1cm thick slices
- 1 yellow capsicum, halved, seeded and cut lengthways into 1cm-thick strips
- ½ small red onion, very finely sliced
- 400g tomato medley or mini heirloom tomatoes, halved
- 2 Lebanese cucumbers, halved lengthways and thinly sliced
- ½ cup flat-leaf parsley leaves, roughly chopped
- Extra virgin olive oil, for drizzling

### Tahini yoghurt:

- ¾ cup Greek-style natural yoghurt
- 2 tbs tahini
- 1 garlic clove, finely minced
- 2 tbs lemon juice
- 1 tsp finely grated lemon rind

**STEP 1** Combine oil, sumac and garlic in a small bowl. Brush mixture over eggplants. Heat a large char-grill pan over medium-high heat. Char-grill eggplants and capsicums, in batches, turning often, for 4-5 minutes until golden. Set aside to cool.

**STEP 2** To make tahini yoghurt, combine all ingredients in a small bowl. Season with salt and pepper. Mix to combine.

**STEP 3** Smear half of the tahini yoghurt onto a large serving platter. Top with eggplants, capsicum, onion, tomatoes, cucumbers and parsley. Drizzle with extra virgin olive oil. Serve with remaining tahini yoghurt sprinkled with a little extra sumac if liked.