

Sabich with Green Tahini



Serves 4

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

Sabich

1/4 cucumber, finely diced
2 tomatoes, finely diced
3 spring onions, finely chopped
1/2 lemon, juiced
3 tbsp olive oil
1 large aubergine (350g), thinly sliced into long strips
4 pittas, round, warmed
2 eggs, hard boiled and sliced

Green tahini

80g tahini
1 lemon, juiced
2 large handful parsley leaves, chopped
2 large handful mint leaves, chopped (optional)

1. Put the cucumber, tomatoes, spring onions and lemon juice into a bowl. Season with a little salt and toss together.
2. To make the green tahini, put all the ingredients into a small food processor with 6 tbsp of water and some seasoning and blend until smooth.
3. Heat a griddle or non-stick frying pan over a high heat. Pour the oil into a shallow dish and add a good pinch of salt. Toss the aubergine in the oil and season with salt. Griddle or fry for about 2-3 minutes a side or until charred and really tender.
4. To serve: open up the pittas and stuff with the eggs, salad and aubergines. Drizzle over loads of the green tahini.