**Eggplant Salsa**

**Ingredients:**

- 4 medium eggplants
- 4 large tomatoes, seeded and diced
- 1 clove chopped fresh garlic
- 1 lime, juiced
- Salt and Pepper to taste
- ¼ cup chopped fresh cilantro
- ¼ cup olive oil
- 1 Jalapeno Pepper

**Directions:**

- Preheat oven to 400 degrees F.
- Slice the tops off of the eggplants, and place on a baking sheet with the tomatoes and jalapeno.
- Drizzle with olive oil to lightly coat.
- Bake for about 40 minutes in the preheated oven, until eggplant is tender.
- Remove from the oven, and place the eggplant in a large resealable bag.
- Seal, and let sit for 15 minutes to loosen the skin.
- Remove from the bag, peel off the skins, and dice the eggplants, tomatoes and jalapeno.
- Place garlic in the bowl with the roasted vegetables and season with salt, pepper and cilantro.
- Mix until well blended, put in food processor or mash well.

Serve with tortilla chips, pita chips or vegetables.

Enjoy!

Recipe adapted from: Eggplant Salsa and Homemade Pita Chips recipe on