



Sabich & Sides

Ingredients:

- 2 Eggplants.
- About half a cup of cooking oil.
- Hard Boiled eggs - 1 per person.
- 2 tomatoes.
- Parsley Bunch.
- 1 Cucumber.
- Half Medium Onion.
- Raw Tahini 1 cup.
- 4 Lemons.
- Salt to taste.
- Olive Oil.
- 1 medium white Cabbage.
- Amba (Pickled mango sauce - premade).

Instructions:

1. Cut the eggplant into thick pieces (about 1.5in).
2. Fry the Eggplants until golden brown and soft.
3. Prepare the tahini: mix the raw tahini, lemon, garlic, salt and water until smooth and creamy, the colder the water, the whiter the tahini will be.
4. Prepare the Salad: Chop the Onion, Cucumber, Tomatoes and Cabbage. Add a squeeze of 1 lemon, chopped parsley, salt, a drizzle of olive oil, and mix well.
5. Prepare the pocket of your pita, spread some tahini inside, add salad, hard boiled egg, a couple slices of the Eggplant and a drizzle of Amba.
6. ENJOY!

