



# Eggplant Tomato Soup

## Instructions

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### Advance Preparation:

1. Place eggplant onto a baking tray, spritz with olive oil and sprinkle with salt
2. Roast in 425 degrees F oven for 45 minutes. Stir every 15 minutes

### Preparation

1. Heat oil in a Dutch oven over medium heat. Add onion and cook until onion is softened and lightly browned, 5-7 minutes.
2. Stir in garlic, ras el hanout, and cumin and cook until fragrant, about 30 seconds.
3. Stir in broth, tomatoes, raisins, bay leaf, and eggplant. Bring to simmer. Reduce heat to low, cover and simmer gently until eggplant is softened, about 20-30 minutes.
4. Discard bay leaf.
5. Working in batches, blend soup in a blender or blend with immersion blender until smooth.
6. Stir in lemon juice. Sprinkle with cilantro

## Ingredients

- 2 pounds eggplant, cut into ½ inch pieces
- 1 tablespoon extra virgin olive oil
- 1 onion chopped
- 2 garlic cloves minced
- 1 ½ teaspoons ras el hanout
- ½ teaspoon ground cumin
- 4 cups vegetable broth
- 1 (14.5 oz) can diced tomatoes
- ¼ cup raisins
- 1 bay leaf
- 2 teaspoons lemon juice
- Minced fresh cilantro