
Chickpea salad with roasted eggplant and pastrami

What do you need ?

- 200 g finely sliced pastrami
- 2 eggplants
- 1 can of chickpeas
- 150 g cherry tomatoes
- 1 lemon
- 1 garlic clove
- 1 pomegranate
- a handful of flat-leaf parsley
- 1 tbs pomegranate syrup (or pear syrup)
- 1 tbs honey
- ½ tsp harissa
- 1 tsp tomato paste
- olive oil
- salt and pepper

How do you prepare it ?

1

Chop the eggplants. Heat at least 1 cm olive oil in a pan and fry the chopped eggplants until golden brown.

2

Peel and crush the garlic. Mix the pomegranate syrup, honey, tomato paste, harissa, garlic, 1 tablespoon lemon juice, 2 tablespoons olive oil and a pinch of salt. Mix this blend gently into the eggplants.

3

Let marinate for at least 1 hour. Remove the seeds from the pomegranate and set aside.

4

Drain the chickpeas. Slice the cherry tomatoes. Coarsely chop the flat-leaf parsley. Mix the cherry tomatoes with the chickpeas, the flat-leaf parsley, 1 tablespoon lemon juice, 2 tablespoons olive oil, salt and pepper.

5

Put the tomato-chickpea salad on a serving platter. Top with the marinated eggplant. Finish with pomegranate seeds, extra parsley and the pastrami.

