
Dairy-Free Feta Salad with Macadamia Sauce

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 2-3

Ingredients:

Salad:

- 1 cup cubed eggplant
- 1 thin Arabic bread
- 1/2 cup chopped tomato
- 1/2 cup chickpeas
- 1/4 cup parsley, roughly chopped
- 1/4 cup pine nuts, toasted

Sauce:

- 1/2 cup macadamia nuts (salted is okay)
- 3 tbsp lemon juice
- 3 tbsp tahini
- 1 small garlic clove
- 1/4 tsp salt
- 1/3 cup water or more as needed

Instructions:

1. Mix the cubed eggplant with some olive oil and salt and place on a baking sheet. Cover with aluminum foil and bake in a preheated oven at 350F for 10minutes. Remove the foil and continue baking until cooked through. Set aside to cool.
2. While the eggplant is baking, spray the torn arabic bread with some oil and spread on a baking sheet. Bake until crispy.
3. To make the sauce, place all the sauce ingredients in a blender and and blend until smooth.
4. To serve, mix all the salad ingredients together, top with the bread, followed by the sauce and sprinkle with the pine nuts.