

*"Tastier with your touch
from iftar to suhoor .."*



*Fava Beans and
Eggplants Fatah*

INGREDIENTS:

- California Garden fava beans with koshna
- Eggplants
- Bread.

Ingredients of the dukkah:

- Three tablespoons of minced garlic
- ½ cup lemon juice
- A teaspoon of salt
- A tablespoon of olive oil

Ingredients of the sauce:

- A cup of yogurt
- A tablespoon of minced garlic
- A teaspoon of salt
- A tablespoon of tahini
- Two tablespoons of water.

PREPARATION:

- Start by deep frying the eggplants and bread
- Add the fava beans to a pot on low heat.

To prepare the dukkah:

- Add the garlic, lemon juice, olive oil, salt and mix well.

To prepare the yogurt sauce:

- add the yogurt, garlic, tahini, water, salt, and mix well.
- To serve, layer the bread, the dukkah, the fava beans, and the eggplants and top with the yogurt sauce.



Serving size
4-6 across



Preparation Time
15-20 Min

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