**Eggplant dip**

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**Ingredients:**

6 large eggplants

4 leeks (cut bite size pieces or larger)

3 roasted red or yellow peppers

3 cloves of garlic (or more to taste; minced)

1 lemon

Fresh Cilantro (to taste)

½ part skim mozzarella cheese

Salt to taste

**Directions:** Cut eggplant lengthwise, sprinkle with salt, turned flesh-side down on paper towel or a container to drain some of its liquid (about 30 m).  Rinse and bake until flesh is tender. Then in a separate pot saute leeks with 2 tablespoons of Olive Oil; when tender, add peppers and garlic; sauté for another 3 minutes and then add the eggplant and salt. Add the cilantro after the eggplant cools down. Top with cheese and bake, if desired, until cheese is melted. Received the recipe from a friend -Mindy