**Buroni Bunjan (Eggplant Dish)**

**Ingredients:**
- 2-3 large Eggplants
- 1 Red Capsicum
- 1 Green capsicum
- 3 Tomatoes
- 3tbs Tomato paste
- 1 cup Plain yoghurt
- Few Sliced Garlic
- 1L Oil

**Method:**
1. Wash and dry eggplant.
2. Peel eggplant and cut into thick circles then cut into semi-circles.
3. Wash and cut capicum into circles then into semi-circles.
4. Wash and slice tomatoes.
5. Crush 1 clove of garlic for dip and slice two cloves for the dish.
6. Deep fry eggplant until light brown and rest on paper towel to get rid of excess oil.
7. While eggplant is frying cover bottom of another fry pan or roasting pan with sliced tomatoes and sprinkle with sliced garlic.
8. Arrange fried eggplant on the layer of tomatoes.
9. Add a layer of red and green capsicum.
10. Another layer of eggplant.
11. Salt to taste.
12. Add little water to tomato paste to dilute it a bit and pour over layered eggplant.
13. Cover and cook for about 10 minutes on low heat.
14. Drizzle plain yoghurt over prepared dish.

**Yoghurt Dip**

Combine Yoghurt, dry crushed mint leaves, pinch crushed garlic, salt to taste and 2 tbsp. water to make your dip.

Serve eggplant dish warm with Lebanese bread/Afghan bread.