

AIR-FRIED EGGPLANT WITH BUTTERMILK-ZA'ATAR SAUCE
(from the Bewitching Kitchen)

1 large eggplant
1/4 cup olive oil
juice of 1/2 lemon
salt and pepper to taste

for the sauce:

1/3 cup buttermilk
1/4 cup yogurt, full-fat
1/2 tsp za'atar
olive oil to drizzle

Whisk the oil, lemon, salt and pepper. Cut the eggplant in half lengthwise and score the surface with a very sharp knife in a diamond pattern. Brush the oil mixture on the surface. Place the eggplant, cut side up, in the air-fryer.

Air-fry at the highest temperature (mine is 390F) for about 20 minutes, until golden and cooked through.

As the eggplant fries, make the sauce by mixing all ingredients except the olive oil. Top eggplant with the sauce, add a little more za'atar, and serve.