



PARADISE BEACH PURVEYORS

# BABA GHANOUSH



Smoked Chicken Salad with Figs, Chick Peas & Paradise Beach Purveyors Baba Ghanoush

## Ingredients

- 1 tub Paradise Beach Purveyors Baba Ghanoush
- 2 smoked chicken breasts
- 400g can of chickpeas, drained
- 12 fresh dates, pitted and chopped
- 1 red onion, peeled and finely sliced
- 1 bunch of watercress
- 4 fresh figs, sliced lengthways

## Method

Thinly slice the smoked chicken and place in bowl with the chickpeas, dates and sliced onion. Add 4 tablespoons of Paradise Beach Purveyors Baba Ghanoush and toss through the ingredients.

Wash the watercress and cut off the stems. Arrange half of the watercress leaves in the bottom of a serving bowl and add the remainder to the smoked chicken, mix through gently then add to the bowl and garnish with fresh fig slices. Serve more delicious smoky Paradise Beach Baba Ghanoush in a bowl on the side to add to your taste.

Serves 4.

A classic luxuriously textured eggplant, olive oil and premium tahini puree. It takes a lot of time and effort to cook the eggplant over a naked flame and then peel it by hand to give the appropriate unique smoky flavour but it's worth it. Gluten Free.



Silver Medal  
Royal Melbourne  
Fine Food Awards  
2010



Silver Medal  
Sydney Royal Fine  
Food Show 2010



Silver Medal  
Sydney Royal Fine  
Food Show 2008



Silver Medal  
Sydney Royal Fine  
Food Show 2009

Product	Pack Size	APN
Baba Ghanoush	230g	9333430000038

Also available in 2kg

for more information see [www.paradisebeach.ws](http://www.paradisebeach.ws)