

# TURLU TURLU

from [foodandwine.com](http://foodandwine.com)

(serves 4)

## Ingredients

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| 1 ½ lbs <b>zucchini</b> ,<br>cut into 4 x ½-inch strips         | 3 Tbsp extra-virgin <b>olive oil</b>    |
| 1 lb Asian <b>eggplants</b> ,<br>cut into 4 x ½-inch strips     | 1 clove <b>garlic</b> , thinly sliced   |
| <b>Kosher salt</b>  | ¼ tsp coarsely ground <b>allspice</b>   |
| 3 <b>carrots</b> , cut into 2-inch lengths                      | 1 tsp crushed <b>coriander seeds</b>    |
| 2 <b>green bell peppers</b> ,<br>cut into wide strips           | Freshly <b>ground pepper</b>            |
| 2 medium <b>Yukon Gold potatoes</b><br>(¾ lb), peeled and diced | 2 cups canned <b>tomato sauce</b>       |
| 1 <b>red onion</b> , sliced ½ inch thick                        | ½ cup canned <b>chickpeas</b> , drained |
|   | ½ cup coarsely chopped <b>parsley</b>   |
|   | ½ cup coarsely chopped <b>cilantro</b>  |

## Instructions

1. Preheat the oven to 425°F.
2. In each of 2 colanders set in the sink, toss the zucchini and eggplants separately with 1 teaspoon each of kosher salt and let stand for 30 minutes. Rinse the vegetables under cold water; pat dry with paper towels.
3. In a large roasting pan, toss the eggplants with the carrots, bell peppers, potatoes, red onion, olive oil, garlic, allspice and coriander seeds. Season with kosher salt and pepper.
4. Transfer to the oven and roast for 45 minutes, stirring every 15 minutes.
5. Add the zucchini and roast for 15 minutes.
6. Stir in the tomato sauce and chickpeas and roast the vegetables for 10 minutes longer to blend the flavors.
7. Stir in the parsley and cilantro and serve.