

Patlican Kebabi (Eggplant and Lamb Kebab)

Turkish · Main Course · Medium · 55 min total · Serves 4

Patlican kebabi pairs roasted eggplant with a spiced lamb and tomato sauce, baked until bubbling. Home cooks vary it with peppers and tomatoes, and cool yogurt is the usual counterpoint.

Ingredients

- 2 medium eggplant (about 1.25 lb total, sliced lengthwise into 1/2-inch slabs)
- 2 tbsp olive oil (divided)
- 1 lb ground lamb (about 20% fat)
- 1 medium yellow onion (diced)
- 1 small green bell pepper (diced)
- 2 cloves garlic (minced)
- 1 tbsp tomato paste
- 1 can diced tomatoes (about 14 oz (400 g), with juices)
- 1 tsp Aleppo pepper (pul biber)
- 1 tsp ground cumin
- 1 tsp sweet paprika
- 1.25 tsp kosher salt (divided)
- 0.5 cup plain whole-milk yogurt (for serving)
- 2 tbsp flat-leaf parsley (chopped, for garnish)

Method

1. Heat the oven to 425°F (220°C). Brush both sides of the eggplant slabs with 1 tablespoon of the oil and season with 1/2 teaspoon of the salt. Roast on two lined sheet pans for 20 to 25 minutes, flipping once, until golden and soft when pressed.
2. While the eggplant roasts, heat the remaining 1 tablespoon of oil in a large skillet over medium-high heat. Brown the lamb for 6 to 8 minutes, breaking it up, until no pink remains, then spoon off all but about 1 tablespoon of fat.
3. Add the onion and green pepper to the skillet and cook for 6 minutes until soft and golden at the edges. Stir in the garlic for 30 seconds.
4. Stir in the tomato paste and cook for 1 minute, then add the diced tomatoes with their juices, the Aleppo pepper, cumin, paprika and the remaining 3/4 teaspoon of salt. Simmer for about 10 minutes until the sauce is thick, not watery.
5. Lower the oven to 375°F (190°C). Arrange the roasted eggplant in a 9x13-inch baking dish, overlapping slightly, spoon the lamb sauce over the top, and bake for 15 minutes until bubbling at the edges.
6. Rest for 5 minutes, scatter with parsley, and serve warm with the yogurt on the side.