



## Maraqa Eggplant iyo Banbanooniga

### Waxyaabaha ay ka kooban yihiiin:

- 1 eggplant (wayn)
- 2 banbanooni - midab kasta
- 1 basal (yar)
- $\frac{1}{4}$  qaado oo toon buddo ah
- 2 qaado oo saliidda cuntada ah
- 1 qaado oo la qalajiyay oregano ah
- 1 qaado oo basil la qalajiyay ah
- $\frac{1}{4}$  qaado oo cusbo ah

**Seasonal  
and Simple**

Barnaamijka Wacyigelinta  
dadweynaha ee University  
of Missouri

8 jeer in la cuni karo

**Eeg tilmaamaha xagga dambe ku yaala.**

# Maraqa Eggplant iyo banbanooni sii socota

## Tilmaamaha:

1. Iisticmaal mashiinka lagu fiiqo khudaarta si aad diirka uga saarto eggplant.
2. U kala jar eggplant 1-inji qaybo le'eg.
3. Jarjar banbanooniga.
4. Diirka ka saar oo jarjar basashada.
5. Ku dhub dhammaan cuntooyinka baaquli wayn. Isku qas.
6. Ku fadi cuntada saxanka foornada.
7. Ku dub 400 °F muddo 45 daqiiqo ah. Inta maraqua dumaayo, walaaq dhowr daqiiqo ah.
8. Marka eggplant xoogaa boroon noqdo uuna jilco, maraqa kasoo saar foornada.
9. Maraqa qabooji ugu yaraan 10 daqiiqo.
10. Maraqa ku shub mashiinka wax lagu shiido. Shiid ilaa ay ka shiidmayaan.
11. Maraqa oo qaboow ama heerkulka guriga  
ah bixi.

