3 tablespoons extra-virgin olive oil, divided

½ teaspoon salt, divided

½ cup whole-milk plain Greek yogurt

2 tablespoons tahini

2 teaspoons lemon juice

¼ teaspoon ground cumin

¼ teaspoon ground pepper

3 cloves garlic, 1 thinly sliced

Directions

 Preheat oven to 400 degrees F.

Toss eggplant 2 cloves of garlic, 2 tablespoons oil and 1/4 teaspoon salt together in a large bowl. Spread on a rimmed baking sheet. Roast until the eggplant is very tender, tossing once halfway through, about 40 minutes. Let cool on the pan for 10 minutes.

Transfer the eggplant to a food processor. Pulse until finely chopped, 8 to 10 pulses. Transfer to a medium bowl and stir in yogurt, tahini, lemon juice, cumin, pepper and the remaining 1/4 teaspoon salt until well combined.

Heat the remaining 1 tablespoon oil in a small skillet over medium-low heat. Add garlic and cook, shaking the pan occasionally, until the garlic is barely golden and starting to crisp, about 4 minutes. Transfer the garlic and oil to a small bowl and let cool for 2 minutes. Spoon over the eggplant dip.