

EGGPLANT CAKES WITH RICOTTA

Prepared by: Rhonda O'Dell, April 2018

Source: Cook Like A Rockstar

Extra virgin olive oil

2 onions, cut into ½-inch dice

Kosher salt

Pinch o crushed red pepper, plus more for topping

2 cloves garlic, smashed and finely chopped

3 plum tomatoes, seeded and diced

1 eggplant, strips of skin removed lengthwise (it should look striped!), cut into 1-inch dice

½ bunch of fresh oregano leaves, finely chopped

½ cup freshly grated Parmigiano

½ cup bread crumbs, plus more for coating

1 cup ricotta cheese

Preheat the oven to 400 degrees.

Coat a large sauté pan with olive oil and bring to medium heat. Add the onions, season with salt and red pepper, and cook until soft and very aromatic, 8 to 10 minutes, stirring frequently.

Toss in the tomatoes and eggplant and sprinkle with more salt. Cook for 30 minutes, or until the mixture is dry and mushy (you WANT it mushy!), stirring frequently to keep it from burning. Let the mixture cool until you can handle it, about 20 minutes.

Toss in the oregano, Parmigiano, and bread crumbs and stir to combine; taste and adjust the seasoning if needed.

Put some bread crumbs in a small bowl. Using a tablespoon, scoop out balls of the eggplant mixture and roll them in the bread crumbs. When the balls are well coated, gently flatten them and put them on a baking sheet.

Drizzle the “cakes” with olive oil and bake for 10 to 12 minutes or until golden brown and crispy. Top each cake with a dollop of ricotta and a couple flakes of crushed red pepper, and serve.

Rhonda's Notes: I wouldn't make these again. They really needed to be fried instead of baked.

