

# EGGPLANT PIZZA

Prepared by: Michelle Innes, November 2017

Globe eggplant (about 10 inches in length and 9 ounces)  
2 tablespoons olive oil  
2 teaspoons Italian seasoning  
1 tablespoon salt  
1/3 cup parmesan cheese, freshly grated  
1/3 cup mozzarella cheese, freshly grated

For the sauce:

¼ teaspoon dried oregano  
½ teaspoon Italian seasoning  
1 can diced tomatoes  
3 pieces finely minced large garlic cloves  
3 teaspoons extra-virgin olive oil

The first thing to do is to cut your eggplant into circles, with at least half an inch thickness for each. Place them on paper towels and add a sprinkle of salt, to release extra liquid inside. Let it sit for a few minutes, and start preheating your oven to 375.

You can now make your sauce. In a saucepan, saute garlic in your olive oil. Add your diced tomatoes (with your juice), seasoning, oregano, and simmer. Wait for your tomatoes to soften, and for the juice to thicken, making it perfect for spreading, once the eggplants are done.

Roast your eggplants. However, before doing this, you have to grease your eggplants with olive oil first, and add a generous amount of seasoning on top. Make sure that you are using a non-stick baking pan, to avoid sticking and damaging the flesh of the eggplant. Bake your eggplant slices for at least 25 minutes.

Once your eggplants are done baking, take them out of the oven and spread your sauce on top. Add your cheeses (mozzarella and parmesan) on top, and place them back into the oven in a broiler setting. Broil your eggplant slices for at least 6 minutes, but do not over do it. You just need to heat them up a bit, to melt the cheese on top.

*Michelle's Notes: I loved it and would make it again!*

