

Eggplant Pizzas

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Recipe from: Kalynskitchen.com

One Globe Eggplant (about 9 inches long)

1 T. Salt

Minced Garlic

2 T. Olive Oil

1-15 oz. can Petite Diced Tomatoes (or 2 cups fresh diced Tomatoes)

2 tsp. Dried Italian Seasoning

Oregano

10 large Basil leaves

Herbs for eggplant

2/3 C. Mozzarella Cheese (may add Parmesan if desired)

Cut the eggplant into slices about $\frac{3}{4}$ inch thick. Lay the slices out onto paper towels to draw out moisture. Salt generously. Let these sit about 30 minutes, then blot with paper towels.

In a saucepan, cook some minced garlic in olive oil. Add tomatoes, Italian seasoning and oregano. Let simmer, adding small amounts of water when it seems dry.

Brush the eggplant with oil and sprinkle with herbs. Roast for about 25 minutes at 375 degrees.

Scoop sauce onto each eggplant slice, then top with cheese and basil.

Broil pizzas just until cheese is melted.