

EGGPLANT PIZZA

EGGPLANT

PAPER TOWELS

SALT

OLIVE OIL

GARLIC

OREGANO

ITALIAN DRESSING MIX (DRY)

DICED TOMATOES

BASIL LEAVES (OPTIONAL)

CRUSHED RED PEPPER (OPTIONAL)

MOZZARELLA CHEESE

PARMESAN CHEESE

CUT EGGPLANTS ABOUT 3 TO 4 INCHES THICK

SALT THEM (WAIT 30 MINUTES)

TAKE A PAPER TOWEL AND PAT EACH DOWN

PLACE EGGPLANTS ON BROILER PAN

TAKE A LITTLE OLIVE OIL AND PLACE ON EACH ONE

ADD SEASONING (MRS. DASH WILL WORK)

SET OVEN TO 375 DEGREES

PUT EGGPLANT IN OVEN FOR 25 MINUTES

THE SAUCE:

COVER PAN WITH EXTRA VIRGIN OLIVE OIL

TAKE A GENEROUS AMOUNT OF GARLIC

SPREAD EACH THROUGHOUT THE PAN

ADD 1 CAN OF DICED TOMATOES

ADD 1 PACKET OF ITALIAN DRY SEASONING

ADD OREGANO

MAKE SURE TO ADD WATER IF SAUCE STARTS TO THICKEN TO MUCH

TAKE EGGPLANT OUT OF OVEN

DISTRIBUTE SAUCE ON EACH ONE

ADD BOTH THE MOZZARELLA AND PARMESAN TO EACH ONE

PUT BACK IN THE OVEN FOR AROUND 2 MINUTES JUST TO

MELT THE CHEESE

SERVE AND ENJOY!