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# Cheesy Eggplant Pizza

**Yield: 5 servings**

**Prep. Time: 25 min.**

**Cook Time: 25 min.**

### Ingredients

- 1 large globe eggplant
- Salt, to taste
- Olive oil
- 2 cups (500 mL) mozzarella cheese, shredded
- 1 cup (250 mL) cheddar cheese, shredded

### Pizza Sauce

- 1 jar marinara sauce
- ½ cup (125 mL) parmesan cheese
- ¼ cup (60 mL) fresh basil, finely chopped or minced
- 1 tablespoon (15 mL) garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ teaspoon red pepper flakes (optional)



### Directions

Slice the eggplant into ½-inch (1.25 cm) pieces. Salt the slices and leave them to “sweat” for 20 minutes then wipe them off with a clean dish cloth or paper towel.

Preheat oven to 350°F (175°C).

Brush or rub each slice with olive oil on both sides. Lay evenly across 1 or more baking sheets. Bake for 25 minutes.

In a medium bowl, combine all pizza sauce ingredients and stir until well combined.

Combine shredded cheeses on a plate.

Remove pre-baked eggplant slices from the oven and pour about 2 tablespoons (30 mL) of the sauce mixture onto each one. Spread evenly to the edges.

Sprinkle mozzarella and cheddar on each slice. Put the slices back in the oven for 1-2 minutes to melt the cheese.

Allow to cool before serving.

**Recipe Source: REPLENISH**



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