

Papa Vince Recipe

Eggplant Pizza

Prep: 20 mins, Cook Time: 45 mins Servings: 3-4

Ingredients:

- 2 large eggplants
- 1 pint grape or cherry tomatoes
- Oregano
- Fresh Basil
- 3-4 cloves of garlic
- Papa Vince Extra Virgin Olive Oil (EVOO)
- Papa Vince Sea Salt
- Black pepper
- Freshly grated Parmesan Cheese (optional)

Preparation:

1. Cut the tomatoes in half & put them in a bowl with Sea Salt, pepper, crushed garlic, basil, oregano and approximately 1/2 cup of Papa Vince EVOO. Mix all the ingredients together.
2. Slice the eggplant length ways and place half of the slices in a greased roasting pan.
3. Place the tomatoes on top of the eggplant. Drizzle with more EVOO. Add another slice of eggplant and tomatoes so you have a double layer.
4. Bake in a preheated oven at 350 degrees for 45 minutes or until the eggplant is soft.
5. If you wish, you can add freshly grated Parmesan cheese on top of your 'pizzas' either before or after you've baked them in the oven.
6. Serve & Enjoy!