

Eggplant & Mozzarella Sandwiches (Without Bread)

Serves

Ingredients

1 large Italian eggplant, ends trimmed and sliced into 12 rounds, skin on.
4 tbs extra virgin olive oil
1/2 tsp sea salt, plus more for seasoning
12 basil leaves
1 8 oz ball fresh mozzarella
1 large ripe tomato, ends trimmed and cut into 6 slices
Balsamic vinegar (optional)

Preparation Instructions

Preheat oven to 450 degrees. Brush baking sheet with olive oil. Place eggplant on baking sheet with foil or parchment paper, brush with more olive oil, sprinkle with sea salt and bake for about 12 minutes until soft. Remove from the oven and allow to cool. Slice mozzarella into 6 rounds. Sprinkle basil leaves with olive oil to coat. On top of an eggplant slice, layer a slice of mozzarella, tomato, and basil leaves. Top with second slice of eggplant and transfer to a flat container with a paper towel. Sprinkle with kosher or sea salt just before serving .and a drizzle of Balsamic.