



BAKED EGGPLANT WITH DUKKAH

Makes 4 servings.

This tasty luncheon or side dish is very similar to Eggplant Parmesan but much lighter with a distinct flavor of eggplant. You can also make it pareve by omitting the cheese.

INGREDIENTS

- 2 medium eggplants, about 1 pound each
- 1/3 cup extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

SAUCE

- 3 tablespoons extra-virgin olive oil
- 4 garlic cloves, finely chopped
- 1½ cups chopped tomatoes (See Note)
- 2 tablespoons dukkah (See Note)
- Kosher salt
- Freshly ground black pepper
- ½ cup grated mozzarella, optional

PREPARATION

1. Preheat the oven to 450F.
2. Line 2 large baking sheets with foil and grease with olive oil.
3. Rinse, dry and trim the ends of the eggplants. Peel and cut into ¼inch rounds.
4. Place the rounds on the baking sheets and brush with olive oil on one side only.
5. Season with salt and pepper. Bake for 10 minutes.
6. In a small saucepan, heat the oil, add the garlic and sauté for a minute. Add the tomatoes and dukkah and bring to a boil. Season to taste.
7. Place the eggplant rounds in overlapping layers in an 8×13 oven proof dish. Sprinkle with the mozzarella.
8. Spoon the tomato sauce over the eggplant and bake for 30 minutes or until bubbly.

NOTE

I like Pomi chopped tomatoes, which come in 26.46 cartons. Leftovers can be frozen.

Dukkah is a blend of chopped nuts, seeds, herbs and spices.