



EGGPLANT WITH PARMESAN

Makes 4 servings.

This dish is easy and delicious and makes a nice first course or an accompaniment to fish.

INGREDIENTS

- 1 large eggplant, about 1 pound
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1/3 cup imported grated Parmesan cheese
- 4 tablespoons extra-virgin olive oil

PREPARATION

1. Preheat the oven to 400F.
2. Rinse and dry the eggplant. Trim and discard the ends. Slice into ¼ inch rounds.
3. In a small dish combine salt, pepper and parmesan cheese.
4. Line a baking sheet with parchment paper and spread the oil evenly. Arrange the eggplant slices side by side on the oiled paper, then turn them over so that they are lightly oiled on both sides. Sprinkle the cheese mixture evenly over the eggplant.
5. Bake for about 25 minutes; the rounds should be soft and lightly golden.