

Grilled Eggplant Sandwiches



We love having a quick, healthy alternative to burgers and hot dogs especially using some of our homegrown produce. This recipe calls for grilling eggplant and adding tomato, basil and mozzarella or a non-dairy alternative. I don't salt the eggplant and drain but you can do this if you prefer. We use multigrain bread that we grill and also use our pesto if we have some available. We serve this with a fresh

garden salad. We also add a veggie on the side, using whatever we have around. Lately we have been using napa cabbage from the garden that we sauté with olive oil, a little garlic and sesame seeds.

INGREDIENTS:

1 Medium Eggplant cut into $\frac{1}{4}$ to $\frac{1}{2}$ inch rounds

Basil-15-20 leaves

1 large tomato cut into slices

Mozzarella-fresh ball cut into slices (Or use non-dairy mozzarella although it may not melt as well)

Pesto

1 loaf of multi grain bread sliced

DIRECTIONS:

1. Coat all the eggplant slices with olive oil and place on hot grill. Grill until brown on one side, turn and top with cheese, reducing the heat to low and covering the grill
2. Coat the bread slices with olive oil and grill both sides
3. If you have pesto, coat one side of the bread with it.
4. Top $\frac{1}{2}$ the bread slices with the eggplant, basil and tomato
5. Top with the other slice of bread
6. Cut the sandwiches in half and serve with fresh salad