Grilled Eggplant and Tomato Stacks
From – eatingwell.com

2 tsp plus 1 Tbsp extra-virgin olive oil, divided
1 medium eggplant (¾ to 1 lb), cut into 6 rounds about ½” thick
½ tsp coarse salt, divided
6 tsp prepared pesto
2 large beefsteak tomatoes, each cut into 3 slices about ¾” thick
4 oz fresh mozzarella, cut into 6 thin slices
6 fresh basil leaves
1 Tbsp balsamic vinegar
¼ tsp freshly ground pepper

- Preheat grill to medium-high or place a grill pan over medium-high heat until hot.
- Use 2 tsp oil to brush both sides of eggplant slices. Sprinkle with ¼ tsp salt.
- Grill the eggplant slices for 5 minutes. Turn. Continue grilling until tender and marked with grill lines, 3 to 5 minutes more.
- Transfer to a large platter.
- Spread each eggplant slice with 1 tsp pesto. Top with a slice of tomato, a slice of mozzarella and a basil leaf.
- Drizzle vinegar and the remaining 1 Tbsp oil over the towers.
- Sprinkle with the remaining ¼ tsp salt and pepper.

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