

# *Idiot's Kitchen Recipe – Eggplant Pizzas*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Julia Child



## Ingredients:

- 1 medium eggplant
- Olive Oil or Olive Oil Spray
- Dried Basil (or Italian Seasoning Blend)
- Dried Oregano (or Italian Seasoning Blend)
- Red Pepper Flakes
- 1 ½ cups marinara sauce (Newman's Own Sockarooni Sauce recommended)
- Turkey Pepperoni (or other toppings such as roasted red peppers for vegetarian pizzas)
- 1 ½ cups shredded mozzarella cheese
- ¼ cup grated parmesan cheese
- ¼ cup sliced black olives
- Fresh Basil, thinly sliced
- Salt & Pepper

Remove the stem and bottom ends from 1 medium eggplant and cut it into uniform round slices about ¾ inches thick. Place the eggplant on paper towels and lightly salt both sides to draw out the moisture. Let the eggplant rest for 20 minutes then wipe away the salt and liquid that has beaded up with a paper towel.

Preheat the oven to 375 degrees.

Lightly brush or spray a baking tray with olive oil. Place the eggplant slices on the tray and lightly brush or spray the top of the eggplant with olive oil. Season each piece with a sprinkling of dried basil, dried oregano, red pepper flakes, and pepper. You can also use an Italian Seasoning spice blend.

Bake the eggplant at 375 degrees for 20 minutes until tender but not mushy.

Remove the roasted eggplant from the oven and top each slice with a spoonful of good marinara sauce. You can make your own, but I like Newman's Own Sockarooni sauce for flavor as well as thickness.

Put toppings of your choice on each pizza. I liked a few rounds of turkey pepperoni. Top each pizza with a bit of grated mozzarella cheese and a sprinkling of parmesan.

Place the pizzas under the oven broiler but in the MIDDLE of the oven rather than right under the flame. Broil until the cheese is melted and slightly golden. This only takes 1-2 minutes. Do not turn away from them or they will quickly burn! Top the pizzas with a few sliced black olives and sliced fresh basil.

Serves 2-3 depending on the size of your eggplant. Very easy to expand this recipe and also customize with your favorite toppings.