

# Grilled Eggplant and Tomato Stacks

From – *eatingwell.com*

2 tsp plus 1 Tbsp extra-virgin olive oil, divided  
1 medium eggplant ( $\frac{3}{4}$  to 1 lb), cut into 6 rounds about  $\frac{1}{2}$ " thick  
 $\frac{1}{2}$  tsp coarse salt, divided  
6 tsp prepared pesto  
2 large beefsteak tomatoes, each cut into 3 slices about  $\frac{3}{4}$ " thick  
4 oz fresh mozzarella, cut into 6 thin slices  
6 fresh basil leaves  
1 Tbsp balsamic vinegar  
 $\frac{1}{4}$  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  $\frac{1}{4}$  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  $\frac{1}{4}$  tsp salt and pepper.



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