

Dominex Gourmet Tower of Eggplant



Prep Time: 15 minutes ■ Cook Time: Approx. 13 min. ■ Servings: 6 People

Ingredients:

- Dominex Eggplant Cutlets
- 1 small onion – chopped
- 1 clove garlic – chopped
- 6 small ripe tomatoes diced or cherry tomatoes cut in half
- 1 medium tomato
- 1/2 tsp oregano – chopped
- 1/2 tsp basil - chopped
- Mozzarella cheese
- 2 Tbsp extra virgin olive oil
- 1 1/8 cup balsamic vinegar
- Salt & pepper as needed

Cooking Directions:

In a small sauce pan over medium heat, warm the oil and sauté the chopped onion for approximately four minutes or until translucent. Add the garlic, stirring continually so as not to brown, add in the diced tomatoes, herbs, and season with salt and pepper. Cover and let simmer for ten minutes. This will be the marinara sauce that you'll use later. In another small sauce pan, allow the vinegar to simmer over medium heat until it is reduced by about two thirds and reaches a syrupy consistency. Set aside to cool. Meanwhile, arrange the Dominex Eggplant Cutlets on a cookie sheet, placing a slice of tomato onto each cutlet and then sprinkle with shredded mozzarella. You'll be "stacking" two cutlets (or more if you like) for each portion, so prepare as many individual cutlets as you'll need. Bake at 350 degrees for 10 – 15 minutes, depending on the oven. Stack the baked cutlets on plate for serving, spoon on some marinara sauce and drizzle with the balsamic reduction. Add basil to garnish.