

# Eggplant Stacks

## INGREDIENTS

- 1 Medium Eggplant Sliced about 1/2" Thick (about 12 slices)
- 2 - 3 Tblsp Olive Oil
- 4 Tomatoes Sliced (12 slices or same number of eggplant sliced)
- 12 Sliced of Fresh Mozzarella about 2" square (substitute rice cheese if dairy free)
- 24 Basil Leaves
- 2 Tblsp of Balsamic Glaze (or Balsamic Vinegar)

## DIRECTIONS

Rub both sides of eggplant slices with olive oil. Cook covered over medium heat until eggplant is soft and browned. Place eggplant on cookie sheet and top each slice with a tomato slice. Place under broiler until tomato is just softened. Place cheese on top of tomato and broil until melted. Drizzle balsamic glaze or balsamic vinegar over cheese and top with fresh basil.

*Serves about 12*