

# Layered Eggplant Tomato Bake

## Ingredients:

- 4 tsp extra virgin olive oil
- 4 ¼" slices red onion, about 4" diameter
- ¼ tsp sea salt
- ¼ tsp black pepper
- 8 ¼" slices eggplant, about 4" diameter, peeled or unpeeled
- 2 tsp balsamic vinegar
- 8 ¼" slices beefsteak tomatoes, about 4" diameter
- 1 garlic clove, minced
- 4 basil leaves, torn or sliced, plus more or garnish
- ¼ Parmesan or Romano cheese, grated

## Directions:

1. Preheat oven to 375 degrees. Lightly oil an 8"x8" glass baking dish with 1 tsp olive oil .
2. Base layer: 4 onion slices each drizzled with ¼ tsp olive oil
3. Second layer: 4 eggplant slices each drizzled with ¼ tsp balsamic vinegar and a pinch of salt and pepper.
4. Third layer: 4 tomato slices, each drizzled with ¼ tsp olive oil, ¼ clove garlic and torn basil.
5. Fourth layer: 4 eggplant slices, each drizzled with ¼ tsp balsamic vinegar and a pinch of salt and pepper.
6. Top layer: 4 tomato slices, each drizzled with ¼ tsp olive oil and 1 Tbsp cheese.
7. Bake uncovered for 50-60 minutes.
8. Garnish with fresh basil.