



Gammy's House Recipes

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EggPlant Pizzettes

Ingredients:

1 med. Eggplant, peeled & cut into 1/2 " slices
1/4 cup marinara sauce
3 tbs olive oil
4 oz. cooked Canadian bacon
1/2 cup shredded mozzarella cheese
1/2 tsp salt
1/4 tsp black pepper
1/2 tsp dried oregano

Directions:

Heat oven to 425 degrees. Brush eggplant slices with olive oil and season with salt, pepper and oregano. Arrange slices on a lightly oiled baking sheet and bake for 6-8 minutes, turning once. Spread 1 tbs of marinara sauce on each slice and top with Canadian bacon and shredded cheese. Bake for about 3-5 minutes until cheese melts. Serve hot.