



**EARTHWORKS**  
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

## Kate's Eggplant Pizza (or maybe it's lasagna)

### **Ingredients:**

1 or 2 Eggplant depending on size and pan cut into 1/3" slices ends trimmed, don't peel  
2 TBL olive oil  
Oregano  
Pepper  
Salt to taste  
Pizza sauce  
Salami, pepperoni, whatever, sun-dried tomatoes, olives  
Grated parmesan  
Mozzarella shredded

### **Directions:**

Preheat oven to 425 degrees. Brush the eggplant lightly with oil on both sides and put them on a cookie sheet or two. Bake about 5-6 minutes til they sort of turn brown, but not mushy (recipe says to flip and bake both sides – I just cooked one side).

Fit the eggplant into an 11 x 7 pan, or 9 x 13 for a bigger group – 1 layer – cut extra pieces to fit in the pan.

Sprinkle with oregano, pepper and a little salt, then top with sauce and whatever else you're using, then cheese

Repeat with another layer of eggplant and whatever, and cheese.

Bake until the cheese is bubbly and begins to turn brown.

Here's a quick fresh no-cook tomato pizza sauce:

### **Ingredients:**

7 TB water  
2 TB chopped fresh basil  
1 ½ TB extra virgin olive oil  
2 ts. dried oregano  
1 ½ ts. sugar  
1 ts. minced garlic  
1 – 14.5 oz. can petite cut diced tomatoes (or peeled, chopped fresh tomatoes)  
1 – 6 oz. can tomato paste.

**Directions:**

1. Combine all ingredients in a medium bowl; stir with a whisk.  
Yields 2  $\frac{2}{3}$  cups of sauce.