Pomì
O Così. O Pomì.

Eggplant Pizza



Preparation time: 0 min
Difficulty: Easy

Ingredients

- Large eggplant: 1
- Mini pepperoni: 1 cup
- Olive oil: ⅓ cup
- Salt and freshly ground black pepper: to taste
- Shredded mozzarella cheese: 1½ cups
- Torn basil leaves: ½ cup

Preparation

This Eggplant Pizza has tons of flavor and super simple to assemble!

Instructions:

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.

2. Cut the ends off the eggplant(s) and then cut into ¾-inch-thick slices. Arrange the slices on the prepared baking sheets and brush both sides of each slice with olive oil. Season with salt and pepper.

3. Roast the eggplant slices until nearly tender, 10 to 12 minutes.

4. Remove the trays from the oven and spread 2 tablespoons of the Pomi chopped tomatoes on top of each piece. Top generously with mozzarella and arrange mini pepperoni pieces on top of each.

5. Return the pizzas to the oven and roast until the cheese is melted and the tomatoes are blistered, 5 to 7 minutes more.

6. Serve the pizzas hot, garnished with basil.

For this recipe we used:

None 1¼ cups

