

Baked Eggplant with Tomato

Ingredients	Instructions
<ul style="list-style-type: none">• 1 eggplant, cut into ½ inch thick rounds (or cubed)• 3 large tomatoes, sliced (heirloom slicers preferable)• 1 tbsp olive oil• 1 tsp dried oregano (or 1 tbsp fresh)• ⅓ cup parmesan• Salt and pepper, to taste• Handful of arugula or basil leaves (optional garnish)	<ol style="list-style-type: none">1. Preheat Oven: Preheat to 400°F (200°C).2. Assemble: Grease baking dish with olive oil, layer eggplant on bottom with tomato slices on top. Drizzle with olive oil, and season with oregano, salt and pepper. Sprinkle parmesan over the top.3. Roast: Bake until cheese begins to brown (about 30–35 minutes), eggplant should be tender and just slightly caramelized. Set oven to broil (on high) and continue to roast until top is completely browned, (about 5 minutes).4. Finish: Garnish with fresh arugula or basil, serve warm.