



Recipes

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Roasted Eggplant & Mushroom Medley

Serves 12

Ingredients:

4 large Eggplants

2 Tbsp. Salt

18 oz. (6 cups) Mushrooms , sliced

Olive Oil

Directions:

1. Trim eggplant and cut into ¼" thick slices. Sprinkle eggplant with salt and place in a colander and place in a sink to drain. Turn slices occasionally for 30 minutes.
2. Rinse eggplant then pat dry while pressing firmly to absorb moisture.
3. Brush eggplant and mushrooms with oil and cut into quarters. Place in a conveyor oven or broiler. Cook until tender, about four minutes. Set aside to cool.