

# Eggplant with basil

## **Ingredients:**

1/4 cup WA EVOO (extra virgin olive oil)  
12 slices eggplant, cut into 1cm thick slices  
12 slices of tomato  
12 slices mozzarella cheese  
12 fresh basil leaves  
6 black olives (at least), halved and pitted  
Freshly ground black pepper

## **Method:**

Heat a little oil in a heavy based pan and cook eggplant on both sides until tender but not wilting.

Place on a heatproof tray. Place slice of mozzarella and a slice of tomato on top of each eggplant.

Place under grill for 2 minutes until cheese melts, garnish with basil leaf and half an olive.

Drizzle with EVOO and finish with a little ground black pepper.

## **Serving suggestion:**

Can be served with mashed potato or cauliflower.