



MEATLESS, EASY
and **UNIQUE**
SERVING SUGGESTIONS
EGGPLANT CUTLETS



**EGGPLANT
STACK'S**



**EGGPLANT
ROLLATINI**



**EGGPLANT PANINI
SANDWICH**

NEED SOME RECIPE IDEAS?

**CHECK OUT SOME OF OUR MOST POPULAR WAYS TO
SERVE UP OUR DELICIOUS EGGPLANT CUTLETS!**



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#FS-018

EGGPLANT STACKS




- 1 package Dominex Eggplant Cutlets (thawed)
- 2 tablespoons balsamic vinegar
- Freshly ground black pepper and salt
- 8 slices large tomato, 1/4-inch thick
- 1 1/2 teaspoons minced garlic
- 1/2 pound fresh mozzarella, 1/4 inch slices
- Olive oil for drizzling

Food Cost: \$1.20 (approx. per serving)

DIRECTIONS: Preheat oven to 450 degrees F. Line two 18 by 13-inch baking sheets with heavy-duty foil. Arrange the eggplant cutlets in a single layer on one baking sheet. Brush olive oil on 1 side. Brush with balsamic vinegar and sprinkle with freshly ground pepper. Drizzle the other pan with 2 tablespoons olive oil. Arrange the tomato slices in a single layer, season with salt and pepper, then sprinkle with the minced garlic. Roast the tomato slices until soft and just beginning to brown, 10 to 15 minutes, without turning. Bake the eggplant cutlets according to directions on the box. Let the tomato and eggplant slices cool until you can handle them with your fingers. Make a short stack starting with eggplant on the bottom, 1 slice mozzarella, and then tomato. Top with another piece of eggplant. Warm stacks in the oven until mozzarella lightly melts. Drizzle with olive oil and serve.

EGGPLANT Rollatini

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- Eggplant Rollatini
- 1 package Dominex Eggplant Cutlets (thawed)
 - 1 1/2 cups marinara sauce
 - 1 large egg
 - 1/2 cup part skim ricotta cheese
 - 1/2 cup grated Pecorino Romano cheese, plus more for serving
 - 8 oz frozen spinach, heated through and squeezed well
 - 1 garlic clove, minced
 - 1 cup shredded mozzarella

Food Cost: \$1.59 (approx. per serving)

DIRECTIONS: Spread 1/4 cup marinara sauce on the bottom of a 13 x 9-inch baking dish. In a medium bowl, beat the egg then mix together with ricotta, Pecorino Romano, spinach, garlic, 1/4 tsp salt and 1/8 tsp pepper. Dividing the ricotta-spinach mixture (about 2 generous tablespoons each) evenly and spoon onto one end of each eggplant slice, spreading to cover. Starting at the short end, roll up slices and arrange them each seam side down in the prepared dish. Top with remaining marinara sauce and mozzarella cheese and tightly cover with foil. Bake at 350 for 40 minutes. Remove from oven and let cool 5 minutes before serving with additional Pecorino Romano if desired.

EGGPLANT PANINI SANDWICH




- 1 package Dominex Eggplant Cutlets (thawed)
- 1 loaf artisan bread
- 1/3 cup refrigerated or jarred pesto
- 1 cup (4 ounces) shredded mozzarella cheese
- 2 small red bell peppers, seeded and quartered lengthwise
- 1 medium zucchini, sliced lengthwise into slabs 1/4-inch thick
- 1/2 small red onion, sliced crosswise
- 2 tablespoons oil-packed sun-dried tomato strips
- Cooking spray

DIRECTIONS: Heat a grill or grill pan to medium-high heat. Cut the loaf of bread lengthwise from top to bottom into 6 center-cut oval slices, each about 1/4-inch thick. Spread pesto on 3 slices, layer the mozzarella on other 3 slices. Grill the eggplant, peppers, zucchini, and onion directly over heat until nicely marked by the grill and just tender, 3 to 5 minutes per side. Let cool slightly, then slice the vegetables if necessary to fit onto the bread. Arrange the vegetables and sun-dried tomatoes over the cheese. Top with the pesto-spread slices of bread. Coat all over with cooking spray. Grill the sandwiches over medium heat with a heavy weight, such as a cast-iron pan or foil-wrapped brick, on each sandwich to compress it. Or, if using a panini press, press down the lid. Cook until nicely marked by the grill and the cheese melts, 3 to 5 minutes per side. Cut each sandwich in half on the diagonal and serve hot.

Food Cost: \$2.28 (approx. per serving)

EGGPLANT PITA SANDWICH

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- Eggplant Pita Sandwich
- 1 Box Dominex Eggplant Cutlets
 - 3 1/2 teaspoons kosher salt
 - 1/2 cup plain reduced-fat Greek-style yogurt
 - 2 tablespoons fresh lemon juice
 - 2 teaspoons chopped fresh oregano leaves
 - 1/8 teaspoon black pepper
 - 2 small garlic cloves, minced
 - 1 small red onion, cut into 1/2-inch-thick slices
 - 2 tablespoons extra-virgin olive oil
 - Cooking spray
 - 4 (6-inch) pitas, cut in half

DIRECTIONS: Spray pan with olive oil. Bake Eggplant Cutlets and onion on 425 degrees for 12 to 15 minutes until onions are tender. For the yogurt dressing, combine 1/2 teaspoon salt, yogurt, lemon juice, oregano black pepper and garlic cloves. Fill each pita with 1 1/2 tablespoons yogurt and sliced eggplant, onions and arugula.

Food Cost: \$1.33 (approx. per serving)