Posted on 17 September 2012

*by ewfood*

# Vegetarian Parmesan Stack

## Ingredients

1.5lb. eggplant
1 large eggplant
olive oil
salt and pepper to season
3 oz. mozzarella balls, sliced
8oz. tomato sauce
Fresh basil leaves
**Servings**
**4**
**Person**

## Preparation

1. Preheat the oven to 200°C or the grill to medium
2. Slice the eggplant into 12 slices and halve the zucchini and cut each half into quarters
3. Lay the vegetables onto a baking sheet and drizzle generously with olive oil, season well
4. Grill the vegetables until tender, do not over-cook, for about three minutes on each side
5. After 3 minutes remove the zucchini, layer a slice of mozzarella onto each eggplant and return to the grill for 30seconds to a minute until the cheese has melted
6. To serve place one eggplant round on each of four plates, top with sauce, some basil, zucchini, more eggplant and continue to stack it in this way until all the ingredients have been utilized.

## Cooks Note

Serves 4