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by DinnerTime

Eggplant, Feta, and Pomegranate Pizza



Ingredients

5 pieces small Eggplants, thinly sliced lengthwise into 6 strips each
Olive Oil (h)
Coarse Salt (h)
Chilli Flakes (h)
6 pieces Naan Bread
180 grams Feta Cheese
1 bunch Lettuce, leaves cut in half
2 bunches Rocket Salad
60 grams Pistachios, chopped
60 grams Pomegranate Seeds
1 bunch Fresh Coriander, leaves only

Preparation

1. 1. Preheat upper half of oven, or grill to max temperature.
2. 2. Slice the eggplants into 6 long slices each.
3. 3. Heat a fry pan with a little olive oil.
4. 4. Fry the eggplant slices on both sides until golden and browning. Sprinkle with salt and chilli flakes.
5. 5. Remove slices from pan but do not discard remaining oil.
6. 6. Place the breads on a baking tray.
7. 7. Top with eggplant slices and crumble feta on top.
8. 8. Bake in preheated grill/ oven until cheese is browning.
9. 9. Meanwhile, cut the lettuce leaves in half.
10. 10. Mix with the rocket salad.
11. 11. Remove the pizzas from oven and top with pistachios, pomegranate and fresh coriander leaves.
12. 12. Drizzle with olive oil or left over chilli flake infused oil from the pan you cooked the eggplants in.

13 13. Serve hot with the mixed greens on the side.

Cooks Note

This easy and healthy recipe yields pizza that is very gourmet to look at, and tastes great too. Quick sauteed eggplant strips makes a wonderful counter to salted pistachios, sweet bursts of pomegranate, and crumbled feta cheese. Lay them on naan bread 'pizza bases' and you have a pizza that is incredibly wholesome: rich in vitamins and minerals from the eggplant, good fats from the nuts, and antioxidants from the pomegranate!

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