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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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