

Aunt Eileen's Stuffed Eggplant

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Rated: ★★★★★

Prep Time: 20
Minutes

Ready In: 1
Hour

Submitted By: Michael
Banks

Cook Time: 40
Minutes

Servings: 4

"Eggplant halves are stuffed with a zesty filling, and topped with tomato slices and Gruyere cheese."

INGREDIENTS:

2 (1 pound) eggplants	1 lemon, juiced
2 tablespoons olive oil	1 teaspoon chopped fresh basil
1 medium onion, chopped	1/4 teaspoon crushed red pepper flakes
3 cloves garlic, minced	1 teaspoon salt
6 sprigs fresh parsley, chopped	pepper to taste
1 1/2 cups fresh bread crumbs	12 slices tomato
1/2 cup grated Gruyere cheese	1/4 cup grated Gruyere cheese
2 tablespoons chopped black olives	4 tablespoons olive oil
1 tablespoon capers	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Cut eggplant in half, scoop out the pulp, leaving a 1/2 inch shell. Chop the flesh finely.
2. Heat 2 tablespoons olive oil in a skillet over medium heat. Cook chopped eggplant for about 1 minute. Stir in onion, garlic, and parsley, and cook until tender. Transfer to a large bowl, and mix in bread crumbs, 1/2 cup Gruyere, chopped olives, capers, and lemon juice. Season with basil, pepper flakes, salt, and pepper. Stuff into eggplant shells.
3. Top stuffed eggplants with overlapping slices of tomato. Sprinkle evenly with remaining 1/4 cup cheese, and drizzle with remaining 4 tablespoons olive oil. Place on baking sheet.
4. Bake in preheated oven for 30 minutes.



