

# Eggplant Mini Pizzas

## Ingredients:

- 1 Eggplant
- Olive Oil
- Oregano
- Marinara Sauce
- Mozzarella cheese, shredded
- Salt & Pepper
- Toppings of choice

## Instructions:

1. Preheat oven 375°F.
2. Slice the eggplant into ¼ inch slices.
3. Place eggplant on a baking sheet and drizzle the top with olive oil, salt, pepper and oregano.
4. Repeat on bottom side and place in preheated oven.
5. Flip eggplant slices once they start to brown, approx. 4-6 min.
6. Cook until slightly brown on second side.
7. Pull out and top eggplant “crusts” with sauce, cheese and any other desired toppings.
8. Bake until cheese is bubbly and brown.

