

Mediterranean Portobello Mushroom and Eggplant Stacks

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Ingredients:

- 4 Portobello mushroom caps
- 1 large eggplant, cut into 8 1/2-inch thick rounds
- 5 tablespoons olive oil, divided
- 1 15.5-ounce can chickpeas, drained and rinsed
- 4 ounces goat cheese
- 1/2 cup sun dried tomatoes
- 1/2 teaspoon salt
- 3 tablespoons chopped basil

Directions:

Heat oven to 400°F. Brush Portobello mushroom caps and eggplant slices evenly with 3 tablespoons olive oil and place on a large baking sheet in a single layer. Bake at 400°F for 15 to 17 minutes or until veggies are tender.

Meanwhile, place chickpeas, goat cheese, sun dried tomatoes, remaining 2 tablespoons olive oil, and salt in a food processor and pulse for 1 to 2 minutes, or until smooth.

To assemble the stacks, top each Portobello mushroom with a layer of chickpea spread, followed by layers of chopped basil, slice of eggplant, layer of chickpea spread, slice of eggplant, and chopped basil. Makes 4 stacks.