## Eggplant Cutlet Grilled Pita



## Ingredients:

Dominex Breaded Eggplant Cutlets Arugula Feta cheese Balsamic vinegar Yellow onion Pita bread or artisan bread



## Directions:

Using a convention grill or Panini Press(preferred), grill the eggplant cutlets and chopped yellow onions until cooked through. Once complete, cut the cutlets into smaller pieces and insert inside your pita, along with the prepared onions, arugula and Feta cheese. Drizzle the Balsamic vinegar. For meat lovers, add prosciutto to the mix. As an added step, you can put the completed pita back on the grill or Panini Press for a few minutes.

Due to differences in appliances, cooking times may vary. Heat until internal temp is at least 165 degrees

