

Grilled Eggplant Tower



Ingredients:

Marinade

- 1/4 cup Parmesan Cheese Blend, shredded
- 3 Tbsp. Lemon Juice
- 2 Tbsp Fresh Basil, minced
- 5 tsp. Olive Oil
- 3 Garlic Cloves, minced
- 1 tsp. Oregano, minced (fresh is best!)

Towers

- 10 slices of Dominex Eggplant Cutlets
- 10 slices of tomato
- 1/2 cup shredded part-skim mozzarella cheese

Directions:

To create the marinade, simply combine the ingredients in a small bowl and then set aside. Prepare the grill to medium heat and when ready, place a sheet of aluminum foil onto the grill itself. We recommend "degreasing" the aluminum foil (using Pam or a related product). Place the Dominex cutlets on the aluminum foil and grill (covered) for approximately six-seven minutes, flipping occasionally. When the eggplant is cooked through, spoon the marinade on top and then sprinkle with the mozzarella cheese. Cook for a few minutes until the cheese has melted. The serving size will vary depending on the application. This serves as both a great entrée and side dish, and can be grilled alongside other items as well.

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



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