



Vegetable Stacks

Who said vegetables have to be boring? Pine Nuts add a great crunch to these veggie stacks! Tomatoes, roasted eggplant medallions, and sauteed red onion rings layered with toasted pine nuts and thick slices of buffalo mozzarella then drizzled with extra virgin olive oil, nothing boring about that!

Ingredients

2 tablespoons extra-virgin olive oil
1 clove garlic, minced
1 large eggplant, each about 1 1/2 pounds, cut crosswise into 1/2-inch slices
freshly ground black pepper

12 slices large tomato, about 2 large tomatoes
1 large bell pepper, and color, cut into 6 pieces
2 1/2-inch slices red onion
8 ounces fresh mozzarella, cut into 6 slices
1/4 cup Pine Nuts

Directions

Preheat oven to 450 degrees F. Line 2 large baking sheets with aluminum foil. Combine olive oil and garlic in a small bowl; set aside. Brush both sides of all vegetables with garlic oil. Arrange the eggplant and red onion slices in a single layer on one baking sheet; sprinkle with freshly ground pepper.

Arrange the tomato slices and bell pepper pieces in a single layer on the other baking sheet, season with pepper.

Bake the eggplant slices until they are tender and well browned, 20 to 30 minutes, without turning. Roast the tomato and bell pepper until they are very soft and just beginning to brown, 10 to 15 minutes, without turning.

Reduce oven to 375°F. Make stacks starting with 1 slice eggplant on the bottom being careful to use a spatula and a fork as vegetable slices will be hot. Top with 1 tomato slice, 1 tsp. pine nuts, 1 piece bell pepper, a few rings of red onion, another tomato slice, 1 slice mozzarella and remaining eggplant slice. Sprinkle with 1 tsp. pine nuts.

Return stacks to oven until mozzarella lightly melts, about 10 minutes. Serve immediately.