

## EGGPLANT & ARUGULA PANZANELLA

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### Ingredients:

- 1 pound eggplant, sliced ½-inch thick
- 8 oz. French-style baguette, cut in half lengthwise
- ¼ cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 clove garlic, halved
- 2 cups baby arugula
- 1½ cups cherry tomatoes, halved
- 8 oz. fresh mozzarella, cut in 1-inch pieces
- Salt and pepper to taste

### Directions:

- Brush cut sides of bread and eggplant with olive oil. Sprinkle a little salt and pepper on both sides of eggplant.
- Grill eggplant over medium-high heat, 5-7 minutes or until tender, turning once.
- Grill bread, cut sides down until toasted (about 2-3 minutes). Let toasted bread cool and rub garlic on cut sides of bread.
- Cut eggplant and bread into bite-size pieces and place in a large salad bowl.
- Add arugula, cherry tomatoes, mozzarella, and remaining olive oil and vinegar to the bowl. Toss to combine.
- Add salt and pepper to taste and serve.
- Enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.