

EGGPLANT CHEESE PIE

Serves 4-6

4 ½ cups eggplant (cut into ½-inch cubes)

1 medium onion (minced)

2 cloves garlic (minced)

In large frypan sauté in 1 ½ tablespoons oil, 2 minutes. Cover and cook until eggplant is soft, about 5 minutes, stirring as needed.

1 tablespoon fresh oregano (chopped; or 1 teaspoon dried)

1 tablespoon fresh basil (chopped; or 1 teaspoon dried)

Add and salt to taste.

1 small zucchini (sliced)

Line bottom and sides of greased 10-inch pie pan with zucchini slices. Spoon eggplant mixture on top.

2 cups mozzarella cheese (shredded)

2/3 cup evaporated milk

1 egg

Combine in a bowl then pour over vegetables.

Bake in preheated oven at 375F for 30 minutes.

This would be great served with fresh fruit or a salad of field greens.