



RECIPE

Eggplant Rounds



INGREDIENTS:

4 medium eggplant

6 tomatoes

1 lb ground beef

1 large onion

1 tsp salt

1/2 tsp black pepper

1 - 8 oz can tomato sauce

drizzle of olive oil

shredded cheese (optional)

DIRECTIONS:

1. Slice eggplant into rounds
2. Grill or cook in skillet
3. Brown ground beef with onions and drain
4. Slice tomato
5. Lay eggplant rounds on baking sheet
6. Top with meat and onion mixture
7. Add tomato slice to each
8. Sprinkle with cheese
9. Cover with tomato sauce

Bake in 350° oven for approximately 40 minutes. Serve with rice.

