

Eggplant French Bread Pizzas

with Fresh Mozzarella & Summer Bean Salad

This seasonally-inspired, gourmet recipe takes eggplant Parmesan, an Italian classic, and puts it on baguettes—transforming it into unique personal pizzas. From the garlicky tomato sauce to the savory toppings (eggplant, mozzarella and Parmesan) to the sweet basil garnish, all the traditional flavors are here. In the oven, the mozzarella melts down as the bread turns perfectly crunchy, making these pizzas as much fun to eat as they are to make. (You may receive eggplant or summer beans that look a bit different from the ones pictured here, but they can be prepared just the same!)



Ingredients

- 2 Small Baguettes
- 1 Pound Fresh Mozzarella Cheese
- 3 Cloves Garlic
- 2 Beefsteak Tomatoes
- 1 Pound Eggplant
- $\frac{3}{4}$ Pound Summer Beans
- 1 Large Bunch Basil

Knick Knacks

- 1 Shallot
- 1 Tablespoon Dijon Mustard
- 1 Tablespoon Sherry Vinegar
- $\frac{1}{2}$ Cup Grated Parmesan Cheese

Makes 4 Servings

About 630 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Trim off and discard the stems of the eggplant and beans. Halve the eggplant lengthwise, then slice crosswise into ¼-inch-thick pieces. Peel and mince the garlic. Medium dice the tomatoes. Halve the baguettes lengthwise. Thinly slice the mozzarella cheese into rounds. Peel and mince the shallot to get 2 tablespoons of minced shallot; place in a bowl with the **vinegar**. Pick the basil leaves off the stems; discard the stems.

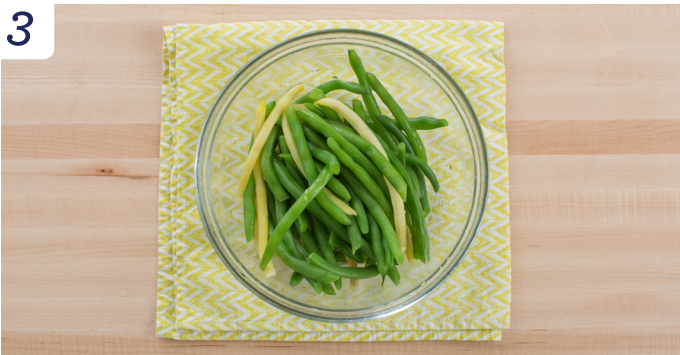
2



Roast the eggplant:

Place the **eggplant** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 15 to 17 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and set aside to cool slightly, leaving the oven on. When cool enough to handle, transfer the roasted eggplant to a plate or bowl. Wipe out the sheet pan.

3



Blanch the beans:

While the eggplant roasts, add the **beans** to the pot of boiling water. Cook 3 to 4 minutes, or until slightly tender. Drain thoroughly; rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Pat the blanched beans dry with paper towels; transfer to a large bowl. Rinse and dry the pot.

4



Make the sauce:

While the eggplant continues to roast, in the same pot, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until thickened and saucy. Remove from heat.

5



Assemble & bake the pizzas:

Line the sheet pan used to roast the eggplant with aluminum foil. Place the **baguette slices**, cut sides up, on a clean, dry work surface. Spread each slice with a few spoonfuls of the **sauce**. Top with alternating, overlapping slices of the **roasted eggplant** and **mozzarella cheese**. Sprinkle with **half the Parmesan cheese**; season with salt and pepper. Transfer to the prepared sheet pan. Bake 16 to 18 minutes, or until the baguettes are crispy and the mozzarella cheese is melted and lightly browned. Remove from the oven and transfer to a cutting board.

6



Dress the beans & serve your dish:

While the pizzas bake, add the **mustard** and **remaining Parmesan cheese** to the **shallot-vinegar mixture**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. To the bowl of blanched beans, add as much of the **dressing** as you'd like (you may have extra dressing); toss to coat and season with salt and pepper to taste. Transfer to a serving dish. Cut the **baked pizzas** in half; transfer to a serving dish. Garnish the pizzas and **dressed beans** with the **basil** (tearing just before adding). Enjoy!