

# Eggplant Pizzas

Adapted from: Kath Younger (*Kath Eats Real Food*)

**Prep time:** 5 minutes  
**Cook time:** 30 minutes

**Total time:** 35 minutes  
**Serves:** 2-3



## Ingredients

1 large eggplant	1 (14 oz.) can fire-roasted tomatoes
1 tbsp. EVOO	1 tbsp. Garlic Gold nuggets
salt and pepper to taste	1 tsp. Italian seasoning
1 (6 oz.) can tomato paste	1 cup cheese of your choice

## Instructions

1. Slice eggplant into ½ to 1-inch discs.
2. Rub with olive oil and sprinkle with salt and pepper.
3. Bake for 20 minutes at 400°F.
4. Flip eggplants.
5. Add tomato paste and then pile on tomatoes.
6. Top with Garlic Gold, Italian seasoning, and cheese and bake another 10 minutes.
7. Let cool, serve, and enjoy!