

# EGGPLANT PIZZA

**Servings: 2**

**Time: 25 Mins**

1. Preheat oven to 350 degrees.
2. Slice 1 eggplant into thin rounds and place on baking pan lightly coated with 1 tablespoon olive oil.
3. Bake rounds 5 minutes.
4. Flip rounds and sprinkle with  $\frac{1}{2}$  cup grated parmesan cheese. Continue baking about 5 more minutes until cheese melted.
5. Drop a tablespoon of tomato sauce on each eggplant round, add a little more parmesan cheese and bake about 4-5 more minutes. Season with salt, pepper and oregano.

