

# ROASTED EGGPLANT POPPERS

**Servings: 4**

**Time: 1 Hour**

1. Peel 2 large eggplants, cut into 2 inch cubes and single layer cubes on a baking sheet lined with paper towel.
2. Preheat oven to 425 degrees.
3. Sprinkle cubes with  $\frac{1}{2}$  teaspoon salt and let rest 15 minutes until moisture appears on eggplant then dry cubes by patting with paper towels. Remove paper towel from under eggplant.
4. Drizzle 2 tablespoons olive all over cubes and sprinkle lightly with 1 teaspoon salt and  $\frac{1}{2}$  teaspoon black pepper. Toss cubes until eggplant completely coated.
5. Roast eggplant approximately 25 minutes until slightly tender when pierced with fork.
6. Season with more salt as needed and grated parmesan cheese (optional).

