

## Grilled Eggplant Parmesan Sandwich

Not breaded, not heavily sauced and definitely not deep-fried.

### Ingredients

1 large globe eggplant, cut into eight 1/2"-thick slices

8 1/2"-thick tomato slices

4 crusty Italian type rolls, split in half

1/2 cup shredded parmesan cheese

1 bunch fresh basil

Olive oil

Kosher Salt

Fresh Ground Pepper

Heat grill to medium.

Brush both sides of eggplant and tomato with olive oil and season with salt and pepper.

Grill eggplant on both sides until soft and marked with grill lines, about seven minutes.

Add cheese to the top of the eggplant slices, then add the tomatoes to the grill (they shouldn't take more than a couple of minutes each side, max).

Add the buns to the grill and grill lightly.

Build it this way: bun, 2 slices eggplant, basil leaves to cover, 2 slices of tomato and the other bun.

Serves 4.

