

# Eggplant Pizzas

**Prep time: 15 minutes**

**Cook time: 20-25 minutes**

**Servings: 4**

## Ingredients

- 2 large eggplants
- Tomato sauce (24 oz jar)
- 20 slices provolone or mozzarella cheese (shredded cheese works too)
- Pizza toppings of your choice (cherry tomatoes, spinach, fresh basil, red peppers, etc.)
- ½ teaspoon salt



## Instructions

1. Preheat the oven to 425 degrees F. Line two baking trays with foil.
2. Cut eggplant into 1-inch slices and arrange in a single layer on baking sheets.
3. Sprinkle eggplant with salt and bake for 15-20 minutes.
4. Remove eggplant from oven and turn the oven broiler on.
5. Spread 1 tablespoon tomato sauce on eggplant then cover with one slice of provolone cheese.
6. Top with pizza toppings and place in broiler for 3-5 minutes watching closely so they don't burn.
7. Let them cool several minutes and enjoy!