

# Grilled Eggplant Parmigiana Stacks with Garlic Croutes

*Serves 6 to 8:*

## Ingredients

olive oil  
2 to 3 garlic cloves, thinly sliced  
pinch of red pepper flakes  
1 28 ounce can of whole peeled tomatoes  
pinch of sugar  
kosher salt and freshly ground black pepper

2 large eggplants, sliced into 1/2" thick slices  
olive oil  
kosher salt and freshly ground black pepper

1 large ball of fresh mozzarella, sliced  
1 cup freshly grated Parmesan cheese  
1/4 cup basil leaves, julienned

## Garlic Croutes:

loaf of rustic bread  
extra virgin olive oil  
2 garlic cloves, halved lengthwise

## Preparation

Make tomato sauce: in a blender, purée a can of whole tomatoes for 10 seconds until just pureed.  
Heat a large saute pan over medium-low heat.  
Add olive oil, garlic, and a pinch of red pepper flakes.  
Cook until garlic turns translucent; pour tomatoes into pan, being careful not to splash yourself.  
Sprinkle in a large pinch of sugar, dried thyme and oregano, kosher salt and freshly ground black pepper.  
Bring to a bubble, reduce heat, cover the pan, and simmer for about 20 minutes.  
Taste and adjust seasoning, if needed.

Thickly slice 2 large eggplants.  
Brush slices with olive oil and season with kosher salt and black pepper on both sides.  
Coat large grill pan with olive oil and heat over a medium flame.  
Lay slices of eggplant in the pan and cook, until golden brown, about 4 minutes.  
Flip over slices and cook until golden, another 3 to 4 minutes.

Preheat oven to 400 degrees.

Gather all ingredients: tomato sauce, grilled eggplant slices, mozzarella, Parmesan, and basil leaves.

In a casserole, create stacks by laying out a layer of eggplant slices.  
Top with tomato sauce, mozzarella slices, grated Parmesan and basil.  
Be careful not to pour on too much sauce or the stacks will be soggy.  
Repeat layers, finishing with basil, reserving extra tomato sauce for plating.  
Cover casserole with aluminum foil and place in oven to bake for 20 minutes.  
Uncover dish and continue to bake for 10 minutes, until cheese on top of stacks is lightly browned.  
If necessary, turn oven to broil to get that browning--just be sure to watch closely.

Make Garlic Croutes: slice a rustic, crusty loaf of bread lengthwise into thin slices.  
Lay slices out on a baking sheet and brush with extra virgin olive oil.  
Place in oven and bake, turning over midway, for 5 minutes, until golden brown.  
Remove croutes from oven and immediately rub each slice with cut side of a garlic clove.

To serve, make a pool of sauce on the bottom of each plate.  
Top each with an eggplant stack, garnishing with more grated Parmesan and fresh basil leaves.  
Serve with a garlic croute alongside.

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