

Grilled bread with Eggplant, Tomato and Cheese

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

Ingredients

Eggplant cut into slices.....	1 large
Tomatoes cut into round slices.....	2 big
Yellow asafetida powder.....	1 Tsp
Salt.....	1 Tsp
Ground black pepper.....	1 Tsp
fresh lemon juice.....	1 Tbsp
French loaf bread.....	1
Monterey jack cheese.....	8 oz or 225g (if unavailable substitute with mozzarella cheese), cut into slices
olive oil for pan-frying	

Preparation :

- 1) Pan-fry the eggplant slices in enough oil until browned in color. Drain on paper towels.
- 2) In a mixing bowl, combine the eggplant, tomatoes, asafetida, salt, black pepper, lemon juice. Let it marinate while you grill the bread.
- 3) Cut the bread into 1 inch thick slices. Brush both sides of the bread with oil and grill them until browned.
- 4) Place the grilled bread on a serving plate. Arrange the marinated vegetables and cheese over top of the bread and serve.

Serves: Six-Seven

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