

DINNER

easy everyday meals

Five tasty weeknight recipes that require minimal time, effort and ingredients



VEGETARIAN

grilled eggplant parmesan pizza

ACTIVE: 25 MIN | TOTAL: 25 MIN
SERVES 4

- 1 lb pizza dough, thawed if frozen
- 3 Tbsp olive oil
- 2 small eggplants (about 1 lb total), sliced ¼ in. thick
- 2 medium tomatoes (about 1 lb total), cut into 1-in. wedges
- Kosher salt and pepper
- ½ cup fresh basil leaves, torn
- ½ cup ricotta cheese

- 1 Heat grill to medium. Shape the pizza dough into two 10-in. rounds. Place on a baking sheet and brush top of each round with 1 tsp of the oil.
- 2 Brush the eggplant slices and tomato wedges with 2 Tbsp of the oil and season with ¼ tsp each salt and pepper. Grill the eggplant, covered, until slightly charred and tender, 3 to 4 minutes per side. Grill the tomatoes until slightly charred, about 2 minutes per side. Transfer to a plate and cover with foil to keep warm.
- 3 Place the pizza dough oiled side down on the grill and cook, covered, until the tops begin to bubble and the bottoms become crisp, about 2 minutes. Brush the tops of the dough with the remaining 2 tsp oil. Turn over and grill until golden brown and crisp, about 2 minutes more.
- 4 Transfer the grilled dough back to the baking sheet or to a cutting board. Top with the eggplant, tomatoes and basil. Dollop with the ricotta and sprinkle with pepper, if desired.

PER SERVING: 459 CAL, 17 G FAT (4 G SAT FAT), 16 MG CHOL, 732 MG SOD, 16 G PRO, 63 G CAR, 5 G FIBER

prep tip Shaping pizza dough can be tricky. If it shrinks back as you stretch it, let it rest for 5 to 10 minutes before trying to shape it again.