

Baked Eggplant with Tomatoes and Basil

2 medium to large eggplants, sliced into 1/8" thick rounds
3 large tomatoes, sliced into 1/4" thick rounds
3 leeks, chopped
15-20 basil leaves, whole
1/2 cup fresh mozzarella, grated
1/2 cup parmesan cheese, grated
salt and pepper to taste

Preheat the oven to 375 F. Arrange the eggplant, tomatoes, basil, and leeks in layers in a medium sized baking dish (with a lid). On top of each layer, sprinkle a dash of salt, pepper, and parmesan cheese. When you have used all of the ingredients, cover the top with the mozzarella. Cover the baking dish with a lid as this keeps the moisture in the pan while it's in the oven. Bake for 35-45 minutes, or until the eggplant is very tender. This is a delicious celebration of summer's flavors!