Eggplant Sandwiches

Free of Egg, Peanuts, Tree nuts, Sesame, Shellfish, Soy *

1 eggplant (peeled)

Olive oil

Salt and pepper to taste

Cream cheese or one wedge of Laughing Cow Swiss cheese

Bread of choice

Preheat the oven to 350 F and grease a cookie sheet. Cut the eggplant into paper thin slices and toss with olive oil, salt and pepper. Spread a single layer of eggplant slices on the cookie sheet. Bake until the eggplant is completely cooked and tender. Remove from the oven and allow the eggplant to cool on cookie sheet.

When you are ready to make a sandwich, spread the cheese of choice over one side of one of the pieces of bread. Put a thick layer of eggplant on top of the cheese. Top with the other piece of bread. Enjoy.

Servings: 1 (\$1.45/serving)

*This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.