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Waukesha County  
UW Extension

## Farmers Market Fresh

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### Eggplant with Ricotta Cheese and Tomatoes

*Ingredients:*

4 to 6 eggplant slices (1/4 inch thick)  
1-2 tbsp olive oil  
1/3 cup ricotta cheese  
2 tbsp parmesan cheese  
1 tbsp fresh basil  
1/2 cup cherry tomatoes, quartered  
salt

Serves 2



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.  
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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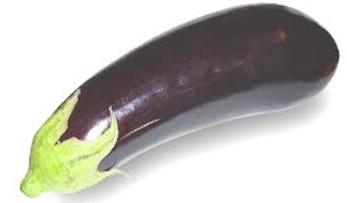
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## Directions:

1. Sprinkle eggplant slices with salt and allow to sit until water accumulates on the surface. Rinse and pat dry.
2. Brush eggplants with olive oil. Cook in a nonstick skillet until tender. Set aside.
3. In a small bowl, combine ricotta and parmesan. Add basil. Stir and set aside.
4. Sprinkle tomatoes with salt. Set aside.
5. Top each eggplant slice with cheese mixture, then tomatoes. Broil until cheese is hot.

This recipe was modified from University of Nebraska–Lincoln Extension.

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