



GRILLED EGGPLANT PIZZAS

Swap out your typical crust for eggplant slices! They make a great healthy and low carb alternative and are made on the grill!

INGREDIENTS

- 2 medium eggplants, sliced in 3/4" thick slices
- 1+1/4 C marinara or your favorite sauce
- 1 heaping C shredded mozzarella cheese
- 1 Tbsp. olive oil
- salt, pepper & garlic powder to taste
- optional toppings: fresh basil, red pepper flakes



INSTRUCTIONS

1. Heat grill to 350-375 degrees.
2. While grill heats, toss eggplant in olive oil and salt, pepper and garlic powder. Once the grill is up to temperature, add eggplant directly on grates on a single layer - you can also use a grill mat. Close lid and grill for 10-12 minutes. Open lid, flip, and grill for another 2 minutes with the lid closed.
3. Spoon sauce over each slice, evenly dividing between slices. Sprinkle each slice with cheese as well. Close lid of grill and grill for another 2-3 more minutes, until cheese is melted. Top with fresh basil and red pepper flakes and enjoy!

Also - feel free to add in any of your favorite toppings. fresh tomato slices, pepperoni, mushrooms, black olives, peppers - whatever you like. Just keep the toppings sliced thin and in smaller pieces so they cook quick on the grill.