



RECIPE | EGGPLANTS

GRILLED EGGPLANT BURGERS



f t i p y in

PURE-FLAVOR.COM

GRILLED EGGPLANT BURGERS



15 min

5 min
PREP.

10 min
COOKING



6



easy

INGREDIENTS

- 1** 2ct Pure Flavor® Craft House Collection® Baby Eggplants halved
- 1** dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 6** burger buns
- 6** sprigs of basil
- 1** red onion, caramelized
- 125 g** ball of buffalo mozzarella cheese, drained & sliced
- Salt, to taste

DIRECTIONS

- 1** Preheat the grill to medium-high heat.
- 2** Add the eggplant to the grill for 5 minutes each side while flipping occasionally.
- 3** With the belly facing up, add the mozzarella on top of each to melt.
- 4** Once the eggplant is cooked, remove it from the grill and transfer it to a plate.
- 5** Toast the buns on the grill.
- 6** To plate, add the onions, basil, and tomatoes on the burger bun. Add the eggplant patty and the top of the bun.