



RECIPE | EGGPLANTS

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® Bumbles® Yellow 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.

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