

Recipe

Musakka

10 Italian eggplant, sliced

4 to 5 Roma tomatoes sliced

1/2 cup fresh sliced parsley

1 cups sliced onions

1/4 cup sliced garlic

1 15 or 16 oz can chick peas

1 serrano or jalapeno chopped and no seeds

3/4 cup seasoned bread crumbs

1/2 cup grated Romano cheese

1 16 oz can plain tomato sauce

olive oil

salt

black pepper

Preheat oven to 450 degrees. Toss sliced eggplant with 3 tablespoons of olive oil and 1 tsp salt, spread on a baking sheet and bake for 20 minutes. Heat a saute pan and add 3 tablespoons olive oil, then add onions and garlic and cook for 5 minutes, next add chick peas and cook for another 5 minutes, set aside. In a deep baking dish begin layers the vegetables, sprinkle bottom of the dish with 2 tables spoons of the bread crumbs then a layer of eggplant, next a layer of tomatoes, sprinkle with parsley, add a layer of the onion mix and then a couple tablespoons of tomato sauce, season layer with 1/2 tsp salt and some black pepper, then repeat layer and top with tomato sauce and chopped chili. Mix remainder of bread crumbs and Romano cheese and sprinkle on top of baking dish. Place in a preheated oven at 450 degrees and cook for 35 minutes. Remove from oven and let sit for 15 minutes before serving. Serve by itself or with grilled chicken or steak.