

Mini Eggplant Pizza

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Dairy

A new twist on an old favorite.

Difficulty: Easy

Diet: Gluten Free, Low Carb,

Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Cuisines: Italian

Ingredients (9)

"Crust" of Your Choice

6 mini portobello mushroom caps

3 mini eggplants

Main ingredients

1 and 1/2 cups **Tuscanini Marinara Sauce**, divided

2 tablespoons **Gefen Olive Oil**

- 1 teaspoon **Haddar Kosher Salt**
 - 1/2 teaspoon black pepper
 - 1/2 cup raw quinoa
 - 1 cup meatless "beef" broth (or 1 tablespoon meatless "beef" broth powder mixed with 1 cup water)
 - 1 cup shredded Muenster cheese
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Start Cooking

To Prepare the "Pizzas"

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Clean and dry the mushroom caps, or slice mini eggplants in half, yielding six eggplant "boats."
3. Pour one cup marinara sauce on the bottom of a 9x13-inch baking pan. Arrange the mushrooms or eggplant in the marinara sauce. Drizzle with olive oil, kosher salt, and pepper. Cover pan with foil and bake for 30 minutes.
4. Meanwhile, place the raw quinoa and "beef" broth in a small saucepan and bring to a boil, then lower to a simmer for 15 minutes. Remove from heat and do not lift cover.
5. Allow to sit another 15 minutes to assure all water is absorbed. Add in remaining marinara sauce.
6. Remove mushrooms or eggplants from oven. Spoon a tablespoon of the quinoa mixture into each mushroom or eggplant half. Top with a generous sprinkling of shredded Muenster cheese. Bake for an additional 10 minutes, uncovered.

Credits

Photography: Lisa Monahan

Food Styling: Chanie Nayman