

Eggplant Tomato Salad



Ingredients:

- 6 Dominex Breaded Eggplant Cutlets
- 24 slices French bread
- 4 medium Tomatoes, cut in chunks
- 15 1/2 oz. can Great Northern Beans, rinsed and drained
- 1 large Cucumber, seeded and chopped
- 1 small Red Onion, diced
- 1/4 cup Fresh Basil
- 3/4 cup Balsamic Vinaigrette
- 1/2 cup Parmesan Cheese, shredded
- Salt and Pepper to taste

Directions:

Place bread on a a baking sheet and broil 3-4 inches from heat for 2-3 minutes or until golden brown, turning once. Cool on a wire rack, then cut into one inch pieces. Cook the Dominex Eggplant Cutlets as per the package instructions, then cut into quarters. In a large bowl, combine bread cubes, eggplant, tomatoes, beans, cucumber, basil, salt, and pepper. Drizzle with vinaigrette, toss to coat. Refrigerate for 30 minutes, sprinkle with cheese and serve.



Featured Product
CODE #1022
3/8" THICK
3OZ PIECE

Due to differences in appliances, cooking times may vary. Heat until internal temp is at least 165 degrees.

