

Eggplant Chicken Surprise

- Italian eggplant
- salt
- olive oil
- crushed garlic
- egg
- flour
- 1 can **condensed** cream of chicken soup
- more crushed garlic
- thin-sliced onion
- carrot, in very thin (peeler-thin) slices
- fresh thyme
- fresh or dried parsley
- salt
- black pepper
- fresh tomatoes
- fresh mozzarella cheese ^[1]

Peel eggplant, and slice diagonally in 1/2 inch thick slices. Salt each side of the eggplant, and wait a bit for the salt to absorb some of the bitter juices, then wash the salt off with cold water.

Cook garlic in oil.

Whisk the egg, dip each eggplant slice in the egg, and then coat with flour. Cook about 5 minutes a side in the oil. Drain on paper towels.

Layer eggplant slices, spread out in the bottom of a pan.

Pour condensed soup over eggplant slices.

Stir-fry the garlic, onions and carrots in oil.

Once onions start to soften, add in herbs, salt and pepper.

Once the onions start to caramelize, dump the mixture on top of the eggplants and soup.

Layer thin tomato slices and sliced mozzarella cheese.

Bake for 15 to 20 minutes in a preheated 400 degree Fahrenheit oven.

Preparation time: 60 minutes

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[1] <http://kitchen.unseelie.org/.273>