



GEORGE  
CHIALA'S  
RECIPE  
OF  
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COLLECTION

SEP 2013  
Recipe 51

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## Eggplant Napoleon with Grilled Peppers, Portobello Caps, Wilted Spinach & Mozzarella

### PREPARATION

- 1 - Whisk all dressing ingredients in a small bowl; set aside.
- 2 - Preheat grill to medium high.
- 3 - Brush eggplant, portobello caps and bell pepper slices with olive oil, and sprinkle generously with salt and pepper. Place on a hot grill that has been lightly oiled. Grill vegetables for 5-7 minutes per side, or until tender and lightly charred.
- 4 - Wilt spinach by heating a skillet over medium heat. Add oil and garlic. Saute for 2 minutes. Add spinach to the pan in batches. Turn leaves until they wilt. Repeat process until all spinach is incorporated. Season the wilted spinach with salt and pepper and nutmeg.
- 5 - To assemble individual stacks, start by placing the portobello caps on four separate plates. Next, add the following to each plate: wilted spinach, an eggplant slice, grilled pepper, and mozzarella. Repeat stacking order one more time. Drizzle with dressing, and serve immediately. Garnish with fresh basil.



(photo by Marc-Henri)

### INGREDIENTS

#### For Dressing:

- 2 tablespoons GC Farms' extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- salt and freshly ground black pepper (to taste)

#### For Grilled Vegetables:

- 1 eggplant, sliced into 3/4-inch rounds
- 4 medium portobello mushroom caps
- 2 red bell peppers, sliced into large pieces
- 1-2 tablespoons olive oil (for brushing mushrooms, peppers & eggplant)
- salt and freshly ground black pepper
- 1/4 cup fresh basil, chopped
- 8-10 ounces fresh mozzarella cheese, cut into 1/4-inch thick rounds

#### For Wilted Spinach:

- 1 tablespoon GC Farms' roasted garlic olive oil
- 2 cloves garlic, minced
- 1/2 pound fresh spinach, stems removed
- 1/2 teaspoon ground or freshly grated nutmeg
- salt and freshly ground black pepper (to taste)

### COOK'S NOTE:

Of all cooking methods, grilling may be the kindest to eggplant. The intense heat lightly chars the outside of the eggplant, lending it an irresistible smokiness, yet keeping the flesh deliciously tender and creamy. These Eggplant Napoleons are wonderful for dinner parties -- they're simple to make, and yet they make a big impression.

Bon Appetit!  
-George