



Basil Garlic Cheese Panini with Crispy Eggplant

Serving:

2

Type:

dairy

Author:

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Notes:

Sincerely Brigitte all natural kosher cheeses come in an array of flavors that make them perfectly delicious on their own. But I love to combine them with other ingredients for panini that are a little extra special.

For this recipe you'll need:

Baking sheet

Panini maker (or non-stick pan if you want to improvise)

Parchment paper

Ingredients:

1 small eggplant
1/2 C. panko bread crumbs
1/2 teaspoon kosher salt
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
Cracked black pepper
1 egg white
Cooking spray- preferably olive oil
4 slices Italian bread
4-6 Tb. prepared red pepper or Italian eggplant spread
6 slices Sincerely Brigitte Garlic Basil Cheese
Basil leaves for garnish

Directions:

Line a baking sheet with parchment paper. Set oven rack to middle and pre-heat oven to 425 degrees F.

Rinse and pat dry eggplant. Slice a thin bit off of one side, giving the eggplant a flat side to make it easier to cut.

Slice eggplant the long way, into 1/4 slabs. Place slabs on a large plate and dab any moisture with a paper towel.

In a large bowl, mix bread crumbs, salt, garlic and onion powders, cracked black pepper to taste.

In a small bowl, whisk the egg white until it is frothy.

Set up dipping station so that you dip each eggplant slice into egg white, then panko and place on prepared baking sheet.

Spray breaded slices with generous amount of cooking spray.

Bake for 20 minutes, flipping slices mid-way so that both sides are golden. If you find that the slices are not golden when you're ready to flip first side, give the second side a good spritz of cooking spray.

Remove eggplant when crispy and golden and place on a large plate in single layer.

Pre-heat panini maker and assemble sandwiches:

Spread 2-3 Tb. prepared red pepper spread on each slice of bread. Layer 2-3 slices of crispy eggplant and 3 slices of Sincerely Brigitte Garlic Basil cheese on one side.

Close the sandwich and grill away.

Tips:

You will have leftover eggplant if you are only making 2 sandwiches.

Consider cutting the baked slices into spears (approximately) and throwing them back in the oven for more crisping time after you give them another spritz of oil. Ecco! You've got eggplant fries.