

## Vegetarian/Eggplant Scallopini

- A: 2T olive oil  
2T butter  
3c garlic, minced  
1 bay leaf  
1/2t salt
- B: 4C eggplant, cubed  
1/2t salt
- C: 1# mushrooms, chopped  
1 onion, chopped  
1 green pepper, chopped  
2 tomatoes, chopped  
1T basil  
1/4C tomato paste
- D: 3/4C red wine  
2T parsley, chopped
- E: 1/2C Parmesan cheese
1. Saute (A) in heavy skillet about 5 minutes.
  2. Add (B) and simmer, covered, 10 minutes.



*From the kitchen of David and Jennifer Deaven*

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3. Add (C) and simmer, covered, 10 minutes.
4. Add (D) and simmer over lowest heat, 15 minutes.
5. Add (E), mix, and serve over pasta.

Servings: 4

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