

Roasted Eggplant and Tomatoes by Dan Wilkes

Ingredients

1 lb fairy eggplant, cut lengthwise or round slices
1 lb (about 3 C) tomatoes (mixed varieties and sizes)
1 tbsp olive oil 1 tbsp balsamic vinegar
1 ½ tsp Old Bay mix or similar
1 ½ tsp garlic powder/chopped fresh (optional)
Kosher or sea salt to taste
A pinch or two of shredded (not powdered) parmesan cheese (optional).

Directions

1. Heat oven to 450 degrees. Prepare an edged sheet pan with baking mats, parchment paper or foil.
2. Slice large tomatoes (removing hearts), leaving small varieties whole.
3. Cut off stem and slice fairy eggplants.
4. Toss eggplant and tomatoes with remaining ingredients in a mixing bowl.
5. Spread coated vegetables on sheet pan, single layered.
6. Cook in preheated oven for about 12 to 15 minutes.
7. Slightly char the veggies with a quick 2 minute broil for a little more browning (optional).
8. Serve warm as is, with a sprinkle of shredded parmesan cheese and/or with fish/shrimp/seafood.