

GUASTELLO'S VILLAGE MARKET

Eggplant, Pistachio, and Pomegranate Pizza

Makes one 9-by-13-inch pie

¾ lb. store-bought pizza dough
Extra virgin olive oil
Red pepper flakes
1 – 2 small eggplants, thinly sliced lengthwise into 6 strips
Coarse salt
½ cup salted pistachios, chopped
1/3 cup crumbled feta
¼ cup lightly packed cilantro leaves
1/3 cup pomegranate seeds (From 1 pomegranate)

Preheat oven to 475 degrees.

Form dough into a 9-by-13-inch rimmed baking sheet. Arrange eggplant lengthwise on dough, 3 slices side-by-side on top half, 3 on bottom half; press into dough. Drizzle with oil, and sprinkle with salt and red-pepper flakes.

Bake until cooked through and crust is golden on edges and bottom, about 18 minutes.

Using a metal spatula, slide pie onto a cutting board. Sprinkle with pistachios, feta, pomegranate seeds, and cilantro. Slice into 6 pieces and serve.

Credit: marthastewart.com