



Recipe Information

Recipe Name: EGGPLANT-ROASTED W/TOMATO SALAD
Recipe Number: 61162
Recipe Long Name: Roasted Eggplant with Tomato Salad
Recipe Library: Divisional

Preparation Information

Preparation Date: 9/12/2011
Production Amount: 13
Serving Size: 1.50 Ounce - Weight
Service Style: 1.5 oz
Suggested Serving Instructions:

Shelf Life:

Use within 24 to 48 hours.

Type	Description	Prep Note	Quantity
P	Eggplant-Fresh	Sliced 3/8" Crosswise	1 - 1/4 LB
P	Tomatoes-Plum, Fresh	Diced 1/4"	9 - OZ
P	Onions-Green, Fresh (Scallions)	Sliced Thin	1 - FL OZ (- POUND)
P	Garlic, Fresh	Minced	1 - TSP (- POUND)
P	Capers	Minced	2 - TSP
P	Basil-Fresh	Chiffonade	2 - FL OZ (3/8 - OUNCE - WEIGHT)
P	Canola Olive Oil Blend, 80:20		2 - 5/8 FL OZ
P	Sherry Wine Vinegar		1 - 1/2 FL OZ
P	French Bread Baguette, Parbaked, 10 oz	Sliced 1/2"	2 - OZ (1/4 - EACH)

Preparation

- 2 Place eggplant slices in a single layer on lightly sprayed (not listed) sheet pans. Spray with pan spray (not listed). Roast in a 400 degree F. oven for 7 to 10 minutes or until lightly browned. Turn slices over and roast for an additional 7 to 10 minutes. CCP-- Minimum internal temperature should be 140 degrees F. or above.
- 3 Arrange eggplant slices, slightly overlapping, on service plate or platter.
- 4 Combine chopped tomatoes, scallions, garlic, minced capers, and basil.
- 5 Add oil and vinegar to tomato mixture. Stir to combine.
- 6 Spoon tomato vinaigrette over eggplant. Serve immediately or cover with plastic wrap and refrigerate. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
- 8 Shelf Life: Use within 24 to 48 hours.