

RAQUEL'S EGGPLANT OMELET

NAME OF DISH

INGREDIENTS

1 whole eggplant, pierced with a fork
3 eggs, beaten
Oil for frying pan
Salt and pepper to taste

This is a yummy recipe! Can be baked the night before then make the omelet in the morning for breakfast or for lunch.



Image from unlikelybaker

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Wash ,dry, and pierce the eggplant with fork.
3. Place eggplant in a baking dish.
4. Bake for one hour, remove.
5. From oven let cool. Remove skin. Cut crosswise then mash with fork.
6. Dip in eggs with salt and pepper. Fry until cooked. Serve while hot.

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