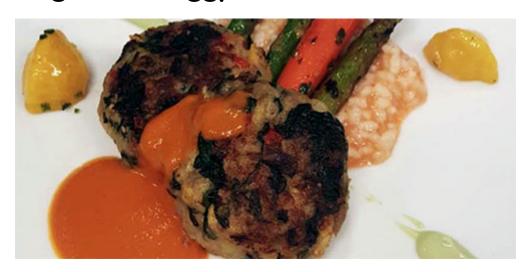


Vegetarian Eggplant Cakes with Grilled Vegetables



Eggplant never looked so good, and neither has our grill. This recipe is a flavor explosion of all your favorite vegetables grilled to perfection all year long!

Timing

Prep time	Total time	Skill level
		Hard

What You'll Need

Scarlet Pearl Tomato Sauce

- > 4 Red Sun Farms scarlet pearl tomatoes, quartered
- > 2 shallots, sliced
- > 1 garlic clove, sliced
- > 2 oz olive oil
- > 1 tbsp basil, chopped
- > 1 tbsp parsley, chopped
- > 8 oz tomato juice
- > 2 oz red wine vinegar
- > Salt and pepper, as needed

Vegetarian Eggplant Cakes

- > 1 Red Sun Farms purple eggplant, peeled, cut into strips, grilled, and cooled
- > ½ yellow squash, cut into strips, grilled, and cooled
- > 1 Red Sun Farms red bell pepper, seeded, cut, grilled, and cooled
- > ½ green zucchini, cut into strips, grilled, and cooled
- > 1 portabella mushroom, grilled and cooled
- 2 cup baby spinach, sautéed, cooled, rung of all water
- > 1 tbsp fresh basil, chopped
- > 4 oz parmesan cheese, grated
- 2 eggs, cracked and beaten
- > Panko breadcrumbs, as needed
- > Salt and pepper, as needed

Directions

Scarlet Pearl Tomato Sauce

- 1. Combine tomatoes, shallots, garlic in a bowl.
- 2. Season with oil, salt and pepper, and herbs.
- 3. Lay out on sheet pan and cook in oven at 325°F for 20 minutes.
- 4. Add cooked vegetable mixture to a sauce pan.
- 5. Add tomato juice and vinegar.
- 6. Simmer for 15 minutes.
- 7. Add mixture to a blender and blend until a smooth sauce consistency is achieved.
- 8. Season with salt and pepper to taste.

Vegetarian Eggplant Cakes

- 1. Small dice all chill vegetables and combine in stainless steel bowl.
- 2. Add basil, season with salt and pepper to taste.
- 3. Add cracked egg and parmesan cheese.
- 4. Thoroughly mix by hand.
- 5. Add panko breadcrumb until mixture stiffens and can be formed into cakes.
- 6. Sear cakes in hot pan with olive oil until golden brown in color.
- 7. Transfer to a 350°F oven.
- 8. Cook for 8 minutes or until cakes are hot and cooked through.
- 9. Serve with Scarlet Pearl Tomato Sauce and accompaniments of choice.