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Onion, Tomato & Eggplant Tian

The Food Network star shares a dish that 'celebrates the flavors of the Mediterranean'



Melissa d'Arabian

- 1 small eggplant, sliced in 1/4-in.-thick rounds
- 3/4 tsp. kosher salt, divided
- 2 tbsp. olive oil, divided
- 2 small onions, cut into 1/4-in.-thick rounds
- 1 clove garlic, crushed
- 2 small plum tomatoes, sliced in 1/4-in.-thick rounds
- 1/4 cup grated Parmesan cheese

1. Preheat oven to 375°F. Sprinkle eggplant slices with 1/4 tsp. salt; cook in 1 tbsp. hot oil in a large skillet over medium-high heat 4 to 5 minutes or until golden brown, turning after 3 minutes. Transfer eggplant to a plate; set aside.
2. Sprinkle onions with 1/4 tsp. salt. Cook in 2 tsp. hot oil in a large skillet over medium-high heat 4 to 5 minutes, just until starting to brown, turning after 2 minutes. Transfer onions to a plate; set aside.
3. Rub garlic clove over interior of a 9 1/2-in. deep-dish pie plate. Arrange eggplant, onion and tomatoes alternately to form 2 concentric

circles. Sprinkle with remaining salt; drizzle with the remaining olive oil.

4. Bake, covered, at 375° about 20 minutes, or until heated through and tomatoes are soft but still hold their shape. Remove baking dish from oven; uncover. Turn broiler to High.

5. Sprinkle with cheese. Broil 2 minutes or until golden and bubbly. Serve warm or at room temperature. **Serves:** 4

Prep time: 20 minutes **Cook time:** 35 minutes

d'Arabian's new cookbook *Supermarket Healthy*, out Dec. 30, is available for preorder on Amazon.com

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