

Eggplant Tomato Layered YUM! with Greek Oregano

There is oregano and then there's Greek *OREGANO*! The oregano in our spring box from [Harmonian](#), straight from Greece, is so fragrant, so flavorful and unlike any store bought oregano you'll find in grocery stores here. Now of course you can use this just like you would use oregano in any recipe, but I have 2 suggestions for it here, one with a nod to Greece using lemon, as my memories of Greece and Greek food always include lemon. The main recipe, Eggplant Tomato Layered Yum! is a go-to meal for us on our meatless nights. I have [another version](#) posted before, but since I have noticed that this is an often searched-for recipe, I thought I'd spice up your repertoire and add this version as well!



EGGPLANT TOMATO LAYERED YUM! with GREEK OREGANO – serves 6

4 small Italian eggplants, trimmed and cut into 1/4" slices

5 large cloves of garlic, minced

1 bunch of scallions (with large bulbs if you can find) or 2 large shallots, thinly sliced

2 tsp. Harmonium Greek oregano

1/2 of a ball of mozzarella cheese, thinly sliced

8 slices of provolone cheese, torn to fit

6 plum tomatoes, cored and cut into 1/4" slices

Salt

Pepper

1 cup panko bread crumbs

2 tbs. olive oil

2 tbs. grated Pecorino Romano cheese

1 tbs. chopped chives

Preheat oven to 425 degrees. Slick a 15" x10" glass Pyrex pan with olive oil. Lay eggplant slices to cover the bottom. Sprinkle on sea salt and fresh ground pepper.



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Then sprinkle on the

e Greek oregano and take a moment to breathe in the wonderful aroma. Lay on top any leftover extra eggplant slices. Swirl a little bit of olive oil all over the top.



Lay on



then cover with the Provolone, tearing slices to make a nice even covering. Spread out tomatoes on the top. Lightly salt and pepper the tomatoes.



In a small bowl, mix together with a fork, the panko, olive oil, Pecorino Romano,



Spread crumb mixture on top. Bake in the oven, uncovered, for 35 minutes. Let sit 10 minutes before cutting up to serve.



Cut into 6 rectangles and serve on top of whole wheat pasta for a delicious



For this delicious **LEMON OREGANO ROAST CHICKEN**, refer to [this recipe](#), but instead of shoving garlic and thyme sprigs under the skin, cover lemon slices

with or



Use 2 slices for each breast and one slice for each back side of the thighs. Also use the parmesan cheese rinds in the cavity and you'll have a delicious roast chicken!

I served this on top of fusilli with sautéed broccoli rabe.