

## Melanzane A Funghetto



### INGREDIENTS

eggplants  
1 onion, chopped  
6 oz. ripe tomatoes, peeled seeded and diced  
8 tbs. extra-virgin olive oil  
salt  
pepper

### Preparation

Prepare a soffritto cooking onion and tomatoes in a saucepan with 2 tbs. oil for about 7-8 mins., and set aside. Heat the remainder of the oil, add the eggplant, cook till almost done, and add the soffritto. Toss well and continue to cook till the eggplants are tender but still crisp. Salt and pepper to taste.

Serve warm or at room temperature