

# Fried eggplant

Giulia Melucci

*Makes 2 servings*

## **INGREDIENTS**

- 1 eggplant (preferably the small Italian kind, if you can find them)
- 2 tablespoons olive oil
- Salt

## **DIRECTIONS**

Slice the eggplant into rounds about 1/4 inch thick. Heat the olive oil in a skillet, add as many slices of eggplant as will fit comfortably in the pan, and cook until lightly browned on both sides. You may need to add more olive oil if the pan gets dry, since eggplant absorbs a lot of oil.

Remove slices to a plate lined with two paper towels. Sprinkle with salt.

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