

# Moore Square Farmers Market

## *Chef Series*



**Featured Chef:**  
**Oba Goodson**  
of



Irish pub & RESTAURANT  
ESTABLISHED 1997

**218 South Blount St.**  
**Raleigh, NC 27601**

## **Eggplant Napoleon**

(Appetizer, serves 6-8)

### **Ingredients:**

- 1 pound fresh mozzarella
- 1 onion
- 1 green bell pepper
- 1 red bell pepper
- 2 oz. chopped fresh basil
- 1 ripe, red tomato
- 1 eggplant (Asian variety or globe)
- 1 clove of garlic
- 1 tsp salt and pepper
- 1 oz. olive oil

\*Cheese provided by Chapel Hill Creamery\*

\*Vegetables provided by Lyon Farms\*

Slice mozzarella and set aside. Peel and slice the eggplant. Core and dice the tomato. Slice the onions and peppers into thin strips. Dice the garlic. In a hot skillet, combine oil and eggplant, adding salt and pepper to taste. Sauté the remaining vegetables and garlic in a separate pan; remove from heat and add basil. To serve, layer one slice of eggplant, one slice of mozzarella, and top with vegetable medley. Garnish with fresh basil.



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