



## Eggplant Parm Pockets

### INGREDIENTS:

- 1 small eggplant (about 8 Oz)
- 2 Oz marinara sauce
- 1 TBSP grated cheese (Parmesan or Pecorino)
- 2 Oz mozzarella or provolone, diced small
- 1 pack refrigerated pie crusts (2 crusts per pack)
- 2 Oz olive oil
- Salt, pepper and garlic powder to taste
- Sesame or mixed seeds for decoration

### DIRECTIONS

- Wash and dry eggplant. Remove stem.
- Slice eggplant and then dice into small cubes.
- Pour olive oil in sauté pan.
- Place on medium-high flame.
- When oil heats up, carefully add diced eggplant.
- Season with salt and garlic powder to taste.
- Sauté stirring often until eggplant is soft and golden brown.
- Remove from heat.
- Add marinara sauce and grated cheese.
- Blend well.
- Add diced mozzarella and stir.
- Set aside.
- Remove one crust from package and lay on clean surface.
- Use a little flour if needed to avoid sticking.
- Cut 4" rounds using a cookie cutter. It should yield 6 circles.
- Place about a tablespoon of filling on each round.
- Cut 6 more circles from the second crust.
- Using your pinkie finger, wet the entire outer edge of each filled circle with a little water.
- Top with a plain circle and seal well by pressing seams together.
- Place pockets on a parchment paper lined cookie sheet.
- Brush a little water over each pocket.
- Sprinkle with seeds.
- Bake in preheated 350F oven for 20-25 minutes or until golden.
- Serve warm.
- Makes 6 pockets.



### NONNA'S TIPS

- Make sure to use dry mozzarella, not the wet one that comes in water. I prefer using diced provolone because it adds more flavor.
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- Sauce should be thick. If it's watery, the pockets will be soggy.
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- Feel free to add more or less of each ingredient I listed to make pockets according to your taste.