



Daniel Mancini's Grilled Eggplant and Meatball Sandwich Meatball Obsession!

Ingredients

- 1 eggplant cut into 1/2 inch slices
- meatballs heated and sliced
- tomato sauce
- olive oil
- ciabatta rolls or rolls of your choice
- mozzarella cheese shredded

Preparation

Heat grill to medium, brush both sides of eggplant slices with olive oil and place on grill. After 5 min check for nice grill marks and to be sure the underside of eggplant is done. Then flip eggplant and start to layer meatball slices on eggplant.

Top with sauce and shredded mozzarella cheese and close grill lid to melt cheese. This will take another 5 min. Remove eggplant from grill and place on ciabatta or the roll of your choice. You can add other topping such as romano cheese, provolone or parmesan reggiano. Keep some tomato sauce on the side to be added if needed.