

CopyCat California Pizza Kitchen Grilled Eggplant Cheeseless Pizza

Ingredients

3 tablespoons olive oil, divided
1/2 teaspoon soy sauce
1/4 teaspoon cumin
1 pinch cayenne pepper
4 Japanese eggplants, sliced lengthwise 1/8-in. thick
pizza dough as needed
2/3 cup red onion, sliced in 1/8-in. rings
2 tablespoons fresh cilantro, chopped
4 cups fresh spinach, cut in 1/4-in. strips
6 oil-packed, sun-dried tomatoes, drained, patted dry,
julienned
extra-virgin olive oil optional
balsamic vinegar optional

Directions

Combine 1 Tbsp. olive oil, soy sauce, cumin and cayenne. Lightly coat both sides of eggplant slices with mixture. Discard outside skin-covered slices.

Grill eggplant 2 to 3 minutes per side; set aside.

Shape pizza dough into 2 9-in. rounds. Brush each with 1 Tbsp. olive oil. Layer with onions then grilled eggplant.

Bake at 500 degrees F until crusts are golden, about 8 minutes.

Slice pizzas, then top with cilantro and spinach. Garnish with sun-dried tomato. Serve with oil and vinegar on side, if desired.