Eggplant pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- Armenian bread - eggplant - fruits - cheese - roast beef

Instructions

** {my fav. pizza crust} Christopher’s Bakery - old style Armenian bread, if you live in Boston then you are in luck, you can get some of this bread at Haymarket on fri+saturdays ** 1. Cut bread into triangle pizza shape (I like square shapes) 2. Cut; eggplant, seedless grapes, roast beef, peach. Into small pieces 3. On a stove-top grill, cook (2), add some wine + spice{for some flavor} 4. Place cheese on bread then layer with (3), then top with some more cheese 5. Cook in oven under 400, till cheese melts {super fast} - don't leave in the oven for more than 10 min. *** That's all **