

# Sage Eggplant Stuffing

## Ingredients

- 1 cup chopped celery
- 3 minced shallots
- 3 medium eggplant, peeled and cubed
- 1 stick butter melted
- 2-3 tsp fresh thyme
- 3 beaten eggs
- Olive oil
- Salt & pepper

## Instructions

1. Pre-heat oven to 400.
2. Drizzle olive oil over cubed eggplant, add a couple of pinches of salt and grinds of pepper and toss well to mix.
3. Place cubed eggplant on a greased cookie sheet, or two, spread out and bake for 30-40 minutes or until eggplant is starting to crisp and dry.
4. Saute celery and shallots in butter until crisp tender.
5. Whisk eggs, add fresh thyme.
6. Combine eggplant cubes with celery and shallots.
7. Add egg and butter mixture to eggplant combining well.
8. Place in buttered baking dish.
9. Bake uncovered 375 for 45 minutes.

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