



### Harmonium Wildcrafted Greek Oregano

This ultimate Mediterranean spice - with rich aroma, full flavor and antioxidant properties - is inextricably linked to red sauces, Greek cuisine, and pizza in any form. Following the tradition of the Harmonian spice collection, the oregano is collected by hand from wildcrafted plants in the Pindos' cliffs, contributing a unique, strong aroma in contrast to conventionally cultivated oregano.



### Ingredients

Serves 6

- ◆ 4 small Italian eggplants, trimmed and cut into 1/4" slices
- ◆ 5 large cloves of garlic, minced
- ◆ 1 bunch of scallions (with large bulbs if you can find) or 2 large shallots, thinly sliced
- ◆ 2 tsp. Harmonium Greek oregano
- ◆ 1/2 of a ball of mozzarella cheese, thinly sliced
- ◆ 8 slices of provolone cheese
- ◆ 6 plum tomatoes, sliced 1/4" thick
- ◆ Salt
- ◆ Pepper
- ◆ 1 cup panko bread crumbs
- ◆ 2 tbs. olive oil
- ◆ 2 tbs. grated Pecorino Romano cheese
- ◆ 1 tbs. chopped chives

### Instructions

1. Preheat oven to 425 degrees. Slick a 15" x10" glass Pyrex pan with olive oil. Lay eggplant slices to cover the bottom.
  2. Sprinkle on sea salt and fresh ground pepper. Spread out garlic and sliced scallions or shallots to cover. Sprinkle on the Greek oregano and lay on top any leftover extra eggplant slices. Swirl a bit of olive oil all over the top.
  3. Lay on the mozzarella then cover with cover with the Provolone, tearing slices to make a nice even covering. Spread out tomatoes on the top. Lightly salt and pepper the tomatoes.
  4. In a small bowl, mix together with a fork, the panko, olive oil, Pecorino Romano, chives and salt and pepper to taste. Spread the crumb mixture evenly on top.
  5. Bake in the oven, uncovered, for 35 minutes. Let sit 10 minutes before cutting up to serve.
- \* Serve with LOVE and Enjoy!

### Notes