

Lawndale Tribune

AND LAWDALE NEWS

The Weekly Newspaper of Lawndale

Herald Publications - El Segundo, Hawthorne, Lawndale & Inglewood Community Newspapers Since 1911 - (310) 322-1830 - Vol. 79, No. 1 - January 2, 2020

21st Annual CARE & CalWORKs



Staff and volunteers come out in force for El Camino College's Annual CARE & CalWORKs Holiday Event (Warrior Toyland). Our programs provide educational support services to single parent and two parent households receiving public assistance to acquire the education, training, and skills needed to achieve long-term self-sufficiency through education, employment, and training programs. Photo provided by El Camino College.



GUNDOGRAM
SUBMIT YOUR YUM DISH!!

Eggplant Parmesan Tartlets

Provided by Brandpoint

PREP TIME: 15 minutes

COOK TIME: 85 minutes • Servings: 9



Here's an elegant twist on an eggplant parmesan sandwich...individual puff pastry tarts, topped with eggplant, sauce and melted cheese. Comforting, homey and sophisticated!

Ingredients

- 1 tablespoon olive oil
- 1 medium eggplant, diced (about 3 1/2 cups)
- 1 cup Prego® Traditional Italian Sauce
- 1/3 cup grated Parmesan cheese
- 2 tablespoons all-purpose flour
- 1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets(1 sheet), thawed
- 1/4 cup shredded mozzarella cheese
- 2 tablespoons shredded fresh basil leaves

Send us a photo and recipe of your favorite dish. We'd love to share it with the community. Send to: web@heraldpublications.com

Directions

- **Step 1:** Heat the oven to 400°F.
- **Step 2:** Heat the oil in a 10-inch skillet over medium-high heat. Add the eggplant and cook for 5 minutes or until tender, stirring occasionally. Stir in the sauce and cook until the mixture is hot and bubbling. Remove the skillet from the heat and stir in the Parmesan cheese.
- **Step 3:** Sprinkle the flour on the work surface. Unfold the pastry sheet on the work surface. Roll the pastry sheet into an 11-inch square. Cut the pastry into 9 (3 1/2-inch) squares. Press the pastry squares into 9 muffin-pan cups. Spoon about 1/4 cup eggplant mixture into each tartlet shell.
- **Step 4:** Bake for 20 minutes or until the pastries are golden brown. Remove the pan from the oven. Sprinkle about 1 teaspoon mozzarella cheese and about 1/2 teaspoon basil on each pastry.