

Eggplant parmesan

1h 

1 

30-40 minutes 



Ingredients

Eggplant 1 medium, milk or beaten egg to dip eggplant, Schar breadcrumbs 2 cups, mozzarella cheese 2 cups, parmesan cheese 1 cup, tomato sauce 2 - 3 cups

Method

Peel eggplant. Cut in half lengthwise. Then slice each half into thin strips. Preheat oven to 350. Mix bread crumbs and parmesan cheese in a medium size bowl. place milk or beaten egg in medium bowl. take sliced eggplant dip in milk or beaten egg to coat, then dip into breadcrumb mixture. Lightly fry each coated piece of eggplant until golden brown. Place on a paper towel to drain. When all eggplant slices are fried, coat the bottom of a medium baking pan with sauce. Layer the fried eggplant on the sauce in the bottom of the pan, top with more sauce and then with the mozzarella cheese. Continue layering until all ingredients are used finishing with mozzarella cheese on top. Bake for 30 to 40 minutes.

