

Eggplant Parmesan

This easy eggplant Parmesan recipe has layers of crispy, breaded eggplant slices that have been baked, instead of fried. The combination of crunchy bread crumbs, tomato sauce, mozzarella, and Parmesan cheese is guaranteed to please!

Recipe by **Dolores Gentner-Ryan**

Prep Time: 25 mins

Cook Time: 35 mins

Total Time: 1 hrs

Ingredients

- 3 large eggplant, peeled and thinly sliced
- 2 large eggs, beaten
- 4 cups Italian seasoned bread crumbs
- 6 cups spaghetti sauce, divided
- 1 (16 ounce) package mozzarella cheese, shredded and divided
- ½ cup grated Parmesan cheese, divided
- ½ teaspoon dried basil

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

Dip eggplant slices in beaten egg, then in bread crumbs to coat. Place in a single layer on a baking sheet.

Step 3

Bake in the preheated oven for 5 minutes. Flip and bake for 5 more minutes.

Step 4

Spread spaghetti sauce to cover the bottom of a 9x13-inch baking dish. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat layers with remaining sauce, eggplant, and cheese, ending with a cheese layer. Sprinkle basil on top.

Step 5

Bake in the preheated oven until golden brown, about 35 minutes.

Nutrition Facts
