



# Melanzane alla Parmigiana

It's a classic for a reason.

SOURCE [YOUTUBE.COM](https://www.youtube.com)

- 5 **eggplant**
- 1 **brown onion, diced**
- 4 cloves **garlic, minced**
- 200ml **olive oil**
- 600g **tomato passata**
- 3 **balls mozzarella sliced**
- 1/2 bunch **basil**
- 50g **parmesan**

- 1 Start by heating up 2 tbsp of olive oil and a pot and sautéing your diced onion and garlic.
- 2 Add the tomato passata and cook out for 12-15 minutes.
- 3 Slice the eggplant lengthways and season well both sides with salt.
- 4 Place into a colander and set aside for 15 minutes, then pat and dry with a clean kitchen towel.
- 5 And a large fry pan heat up your oil and cook the eggplant slices in batches, so you don't overcrowd the pan.
- 6 In an oven safe casserole dish, start by spreading some of the tomato sauce, then add slices of the cooked eggplant to completely cover the bottom.
- 7 Next, add some of your mozzarella cheese, basil leaves and grated parmesan.
- 8 Continue layering until all your eggplant is used up, if you have some tomato sauce left over, pop it in the fridge and use it the next day as a pasta sauce.
- 9 Make sure the last layer is just parmesan.
- 10 Place on to 180°C oven for 25 minutes or until the cheese is golden and delicious. Enjoy!