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Time on

Dinner

## **Eggplant Parmesan II**

Rated:★★★★

**INGREDIENTS:** 

2 eggs, beaten

sliced

crumbs

divided

3 eggplant, peeled and thinly

4 cups Italian seasoned bread

Submitted By: DOERY

Prep Time: 25 Minutes

Cook Time: 35

Minutes

"Eggplant slices are dipped in egg and bread crumbs and then

baked, instead of fried. The slices are layered with spaghetti

sauce, mozzarella and Parmesan cheeses."

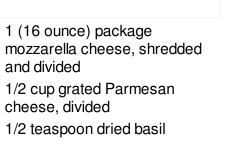
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Ready In: 1 Hour

Servings: 10

Makes planning easy.

-- Angela Sackett



## DIRECTIONS:

6 cups spaghetti sauce,

- 1. Preheat oven to 350 degrees F (175 degrees C).
- Dip eggplant slices in egg, then in bread crumbs. Place in a single layer on a baking sheet. Bake in preheated oven for 5 minutes on each side.
- 3. In a 9x13 inch baking dish spread spaghetti sauce to cover the bottom. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.
- 4. Bake in preheated oven for 35 minutes, or until golden brown.

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Printed from Allrecipes.com 4/21/2013



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