

Eggplant Parmesan II

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Rated: ★★★★★

Submitted By:
DOERY

Prep Time: 25
Minutes

Cook Time: 35
Minutes

Ready In: 1
Hour

Servings: 10

"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."

INGREDIENTS:

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

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. 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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Save
Time on
Dinner

Makes planning
easy.
-- Angela Sackett



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