



Eggplant Parmesan

Made with ♥ By Shannon

Prep Time: 1.5 Hours

Cook Time: 30 Minutes

Servings: 10

Ingredients:

2 Medium-Large Eggplants
1 ½ Cups Dried Breadcrumbs
1 Medium Onion
2 Tbsp. Dried Parsley
4 Cloves Garlic
1 28 ounce Can Crushed Tomatoes
1 28 ounce Can Diced Tomatoes
3 Tbsp. Chopped Fresh Basil
1 Tbsp. Fresh Thyme Leaves
1 Cup Grated Parmesan
6 Tbsp. Grated Parmesan
1 Cup All-Purpose Flour
4 Large Eggs, Beaten
12 Ounces Sliced Mozzarella
Oil needed for frying
Salt
Pepper

Directions:

1. Cut eggplant into ¼" rounds. Salt liberally and allow to weep set in a colander for one hour. Press eggplant dry between paper towels.
2. Preheat oven to 375 degrees. Lightly oil a shallow 9 x 13 glass baking dish.
3. Combine breadcrumbs with parsley, 2 minced garlic cloves, ½ cup Parmesan and ¼ tsp salt in a pie plate. Set up dredging station of flour, beaten eggs mixed with ½ Parmesan, and breadcrumbs.
4. Heat a large skillet to medium-high. Pour in enough oil to come ¼" up the sides. Dredge eggplant in flour, tapping off excess, then egg, dripping off excess into plate. Coat in crumbs. Fry in hot oil until golden brown on both sides. Set cooked eggplant to drain on paper towel lined baking sheet. Lightly salt one side of eggplant.

5. Heat 3 Tbsp. olive oil in medium sauté pan until smoking. Add onion with 2 cloves sliced garlic and cook until soft and light golden brown, about 5-6 minutes. Add the tomatoes, basil, and also thyme. Then bring to a boil. Simmer for 20 minutes and season with salt and pepper.
6. Cover bottom of baking dish with a layer of sauce. Place half the eggplant in the pan, overlapping somewhat if necessary. Sprinkle on 2 Tbsp. of Parmesan. Ladle half the sauce over the eggplant. Cover with half the mozzarella. Repeat layer of eggplant, Parmesan, sauce, mozzarella and finish with 2 Tbsp. of Parmesan.
7. Bake approximately 20-30 minutes, until cheese is hot and bubbling. Let Eggplant Parmesan stand 10 minutes before serving.