



Eggplant With Portabella Mushrooms

Prep time: 10 minutes
Cook time: 30 Minutes
Servings: 5

Directions:

1. Preheat the oven to broil.
2. Gather all the ingredients needed for this recipe.
3. Slice the egg plant.
4. Then, place the slices on a flat sheet. Lightly brush olive oil on each piece. Flip and oil both sides. Broil until slices starts to turn brown. This will take about 3 minutes per side.
5. Pull the stems off the mushrooms and place on pan with egg plant. Lightly coat caps with olive oil, but be careful not to over coat. The mushrooms will get soggy otherwise. Broil the mushrooms and egg plant for about 5 minutes.
6. After the egg plant and portabella mushrooms are out of the oven, preheat the oven to 350 degrees.
7. Take a 9 x 11 baking pan and layer the bottom of the pan with the marinara sauce. Layer the egg plant on top of the sauce. Use half can of sauce.
8. Season the eggplant with all the spices listed. Use the rest of the sauce to cover the egg plant.
9. Place the mushrooms on top of the egg plant and re-season the top layer with spices. If you want cheese add the provolone and Parmesan.
10. Bake uncovered for about 30 minutes. Finally, dinner is served.

Ingredients:

- 1 Egg Plant
- 1 Loaf Italian Bread
- 5 Slices Provolone Cheese
- 1 Cup Parmesan cheese
- 1 Jar Marinara Sauce
- 5 Portabella Mushrooms
- 1 Teaspoon Tomato Parmesan Spice
- 1 Teaspoon Onion Powder Spice
- 1/4 Cup olive oil
- 1 Teaspoon Garlic Powder Spice
- 1 Teaspoon Basil Spice
- and 1 Teaspoon Salt