

Eggplant Parmesan

Serves 8

2 large eggplant, sliced into 1/2-inch thick slices
4 cups breadcrumbs
1 TBSP dried oregano
1 TBSP dried thyme
1 TBSP garlic powder
2 eggs, beaten with 4T milk
1 15-oz container ricotta cheese
1 lb mozzarella, shredded
3/4 cup grated parmesan
1 egg, beaten
1 jar marinara sauce, warmed
Preheat oven to 400°F.

Season breadcrumbs with salt, pepper, oregano, thyme and garlic powder. Dredge eggplant in egg and coat with breadcrumbs. Bake on a sheet for 15 minutes, turn each eggplant and bake on the other side for another 15 minutes or until lightly browned. Set aside and reduce the oven to 350°F.

In a separate mixing bowl, combine the ricotta, half the parmesan and remaining 1 egg.

In a large baking/casserole dish, add warm marinara to coat bottom. Add eggplant in 1 layer and spread some of the ricotta mixture on top. Add a bit more sauce and sprinkle with about a third of the mozzarella. Repeat with a layer of eggplant, the rest of the ricotta, more tomato sauce, and another third of the mozzarella. Finish with the rest of the eggplant, the rest of the tomato sauce and the last third of the mozzarella. Top with remaining grated parmesan cheese and bake for approximately 1 hour, until gold and bubbling. Let stand 20 minutes before cutting.