



EGGPLANT PARMESAN

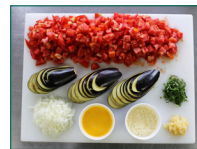
PREP TIME: 15min

COOK TIME: 35min

SERVINGS: 4-5

Ingredients

3-6	eggplant	1/4 cup	sugar
5	tomatoes	2	eggs
1/2	onion	4 cups	bread crumbs
1	bulb		
2	tbs		
	garlic		
	basil		



- 1 preheat oven to 350°F, thinly slice eggplant, dice tomatoes, small dice onion, mince garlic, and finely chop basil
- 2 drizzle olive oil in pot on medium high heat; sauté onions and garlic for 4-5min or until soft; add tomatoes, stirring occasionally for about 30min or until most liquid is reduced; add sugar, basil, and salt to taste; and remove from heat
- 3 while sauce cooks, beat egg in bowl and pour bread crumbs in another bowl; coat eggplant slices in egg, then bread crumbs, and arrange eggplant on baking sheet; bake for 10min; and flip and bake for another 10min
- 4 in baking pan, layer half the tomato sauce, eggplant, then mozzarella and parmesan, and repeat; cover and bake for 25min; and uncover and bake for 5min



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