

Eggplant Parmesan

Ingredients

1 eggplant, peeled and thinly sliced
3 eggs, beaten
1 1/2 cups italian seasoned bread crumbs
2 1/3 cups spaghetti sauce, divided
16 oz. package of mozzarella cheese, shredded
3 tbsp grated parmesan cheese, divided
1/4 tsp dried basil

Directions

Preheat oven to 350 degrees.
Dip eggplant slices in egg, then in bread crumbs.
Place in a single layer on baking sheet.
Bake in oven for 5 minutes on each side.
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.
Bake in oven until cheese on top is melted. Usually about 25 minutes.