

Eggplant Parmesan



PREP TIME
10 MINUTES



45 MINUTES



AROUT 4

Ingredients:

2 tbs olive oil 1 clove minced garlic 1 tbs parmesan cheese 1 tbs basil 1/2 cup shredded mozzarella cheese

medium tomato 1 peeled and sliced eggplant

1 thinly-sliced

Procedure:

- 1. Mix olive oil and garlic.
- Brush eggplant slices with olive oil mixture and place on a baking sheet.



- 3. Bake eggplant slices at 425° for 15 mins. Flip slices and cook for an additional 5 mins.
 - Layer eggplant, tomato, basil, parmesan and mozzarella in a oven-safe dish. Top with remaining cheese.
 - 5. Cover and bake for 20 mins. Uncover and bake for an additional 5 mins.
 - 6. Enjoy!

