



SHEET PAN EGGPLANT PARMESAN

INGREDIENTS

*2 Large Eggplants, top and bottom ends trimmed
2 tsp Kosher Salt
¼ Cup Olive Oil
½ Cup Bread Crumbs
24 oz Marinara Sauce
1 Cup Grated Parmesan Cheese
12 Slices Fresh Mozzarella
2 tsp Little Eataly Seasoning Blend

SERVINGS: 4

Notes:

For the eggplant, hold vertically and slice off skin from top to bottom. It's okay to leave a little bit of the skin for color and texture but you may peel it if you don't like the skin. Still holding upright, slice ¼" slices from top to bottom. You should get about 6 slices from each eggplant.

INSTRUCTIONS

1. Layout the eggplant slices flat on a cutting board or sheet pan, season both sides with kosher salt. Let sit for at least 30 minutes and up to an hour.
2. Preheat oven to 400 degrees F.
3. Wipe both sides of eggplant slices with a paper towel. Try to get them as dry as possible.
4. Place the slices on a sheet pan (you may need two). Baste with olive oil, ensuring you rub it in as thoroughly as possible.
5. Top with bread crumbs as evenly as possible.
6. Pour marinara as evenly as possible.
7. Top with parmesan, mozzarella slices and Little Eataly Seasoning.
8. Cook in oven for 20-25 minutes or until cheese is bubbly.
9. Serve immediately with a green salad.

