

# Papa Vince Recipe

## Eggplant Parmesan

Preparation: 90 minutes; Active Time: 30 min; Servings: 4

### Ingredients:

- 6 small eggplants
- 1 tbsp of Papa Vince Parsley Pesto Recipe\*
- 4 tbsp Papa Vince Extra Virgin Olive Oil (EVOO) 2 jars of Papa Vince Cherry Tomato Sauce
- Papa Vince Sea Salt to taste

\* see separate recipes

### Preparation:

1. Peel & Slice eggplants lengthwise, not very thin.
2. Sprinkle with Papa Vince Sea Salt & let them set for at least an hour to remove the bitter taste
3. After the hour, rinse off salt with fresh water
4. Mix EVOO with Parsley Pesto
5. Baste both sides of eggplants with the mix in step 4
6. Place tomato sauce at bottom of a baking pan Add a layer of eggplants
7. Add tomato sauce & sprinkle with grated cheese Repeat for each layer until you run out of ingredients.
8. Place in oven at 350 degrees for 30 minutes