

Eggplant Parmesan

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Ingredients

1 eggplant
1 1/2 tablespoons salt
8 tablespoons olive oil
8 ounces ricotta cheese
6 ounces shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
1/2 cup chopped fresh basil
4 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the eggplant into 3/4 to 1 inch thick slices. Sprinkle both sides of the eggplant slices with salt. Place the slices in a colander, place a dish underneath the colander to capture the liquid that will drain out of the eggplant. Allow the eggplant to sit for 30 minutes. Rinse the eggplant in cold water until all salt is removed.

In a medium to large size mixing bowl mix the ricotta, mozzarella cheese, and 1/4 cup Parmesan cheese. Add the egg and basil, mix until well blended.

In a large skillet heat 4 tablespoons oil. Place one layer of eggplant in the pan, brown each side. Fry all of the eggplant slices, add the remaining oil if necessary.

In a 9×13 inch baking pan pour 1-1/2 cups of marinara sauce, spread evenly in the pan. Layer the eggplant slices on top of the sauce. Layer a portion of the cheese mixture. Repeat layering process until all of the eggplant and cheese mixture is used. Pour remaining sauce on top of layers and sprinkle remaining Parmesan cheese on top of the sauce.

Bake in a 350 degrees F (175 degrees C) oven for 30-45 minutes, until the sauce is bubbling.