

Eggplant Au Gratin

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Ingredients

1/2 pound eggplant, peeled and cut into 1/4 inch slices
1 tablespoon olive oil
3/4 cup spaghetti sauce
3/4 cup shredded part-skim mozzarella cheese
2 tablespoons shredded Parmesan cheese

Directions

Brush both sides of eggplant slices with oil. Place on an ungreased baking sheet. Bake at 400 degrees F for 8 minutes. Turn and bake 7-8 minutes longer or until lightly browned and tender. Cool on a wire rack.

Place one eggplant slice in each of two 10-oz. ramekins coated with nonstick cooking spray. Top each with 2 tablespoons spaghetti sauce and 2 tablespoons mozzarella cheese. Repeat layers twice. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 20-25 minutes or until bubbly and cheese is melted.