



Not Yo Mama's Eggplant Parm

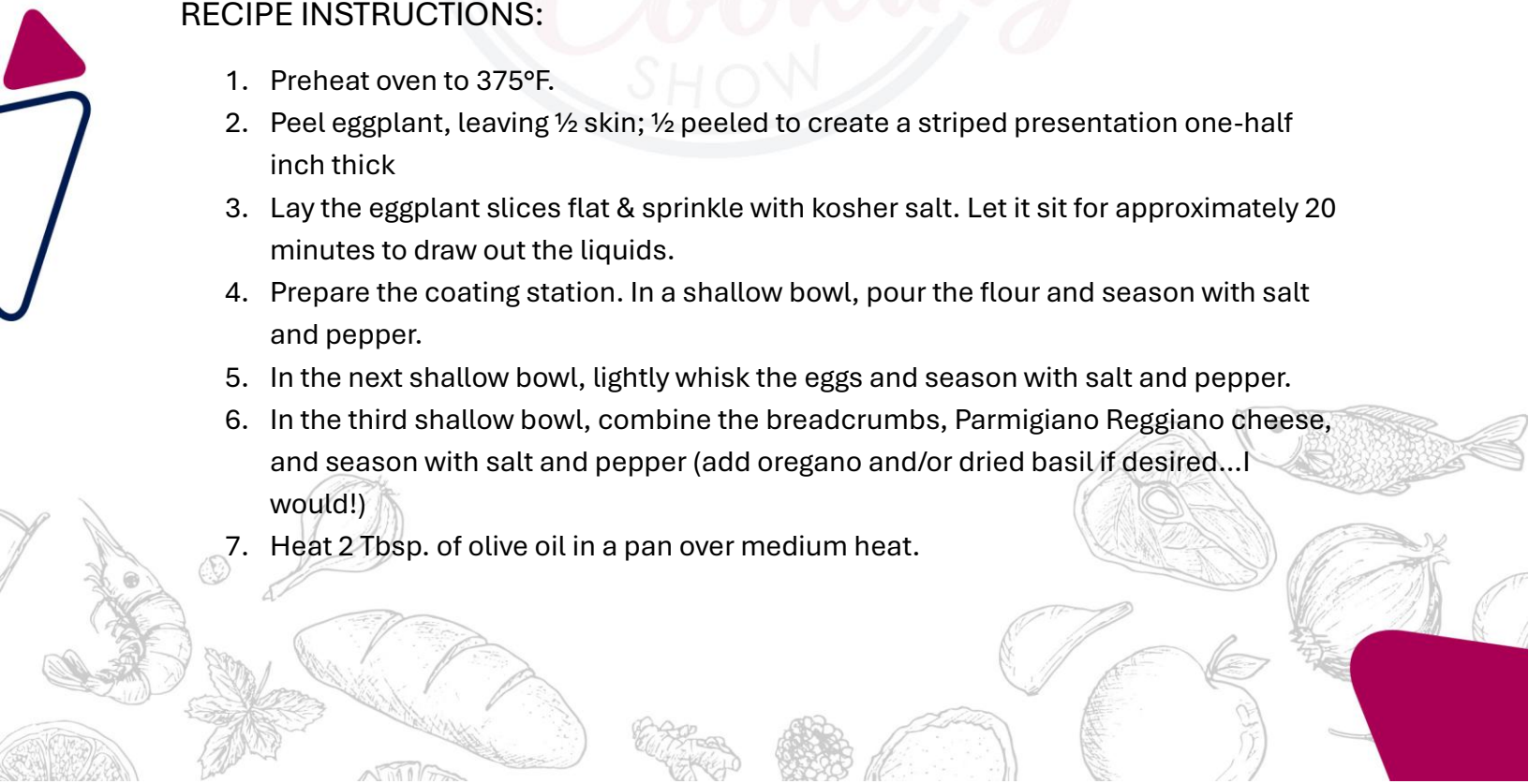
PREP: 20 minutes

INGREDIENT LIST:

- 2 medium eggplants
- 3 cups plain breadcrumbs
- 2 cups flour
- 1/2 cup Parmigiano Reggiano
- 5 eggs
- 1/2 cup olive oil (divided)
- 16 oz. sliced fresh mozzarella
- 8 oz. shredded mozzarella
- 16 oz. ricotta cheese
- 48 fl. oz. marinara sauce (homemade or store bought - I like Rao's)
- 1 bunch fresh basil
- salt – to taste
- fresh ground pepper – to taste

RECIPE INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Peel eggplant, leaving 1/2 skin; 1/2 peeled to create a striped presentation one-half inch thick
3. Lay the eggplant slices flat & sprinkle with kosher salt. Let it sit for approximately 20 minutes to draw out the liquids.
4. Prepare the coating station. In a shallow bowl, pour the flour and season with salt and pepper.
5. In the next shallow bowl, lightly whisk the eggs and season with salt and pepper.
6. In the third shallow bowl, combine the breadcrumbs, Parmigiano Reggiano cheese, and season with salt and pepper (add oregano and/or dried basil if desired...I would!)
7. Heat 2 Tbsp. of olive oil in a pan over medium heat.





8. Rinse the reserved eggplant under cold water to remove salt and pat dry.
9. Dredge eggplant one at a time in the flour (shake off excess), then in the egg, and finally in the breadcrumbs (press into eggplant).
10. Once the oil is simmering, fry the eggplant on each side until golden brown. Approximately 3-4 minutes.
11. Spread a small amount of the marinara sauce on the bottom of a 9" x 12" casserole pan.
12. As the eggplant finishes frying, lay them in a stair-step fashion in the casserole pan. Repeat. Once a complete layer is complete, layer fresh mozzarella with a tablespoon scoop of ricotta. Repeat with another layer of eggplant & cheese
13. Top with the remaining marinara sauce and shredded mozzarella.
14. Cover with foil and bake for 20 minutes. Remove foil and bake an additional 20 minutes.
15. Remove from oven and let rest 5-10 minutes.
16. Chiffonade fresh basil.
17. Cut eggplant parm into individual servings and top with basil.
18. Enjoy!

