

Eggplant Parmesan Casserole

From –Wegman's website and Menu Magazine Fall 2010

1 jar (24 oz) pasta sauce, divided
2 medium eggplants (about ¾ lb each) trimmed, sliced in 1/2" rounds
3 Tbsp extra virgin olive oil
¼ cup Italian seasoned bread crumbs
½ cup grated Parmigiano-Reggiano , divided
Lawry's Seasoned Salt to taste
cracked black pepper to taste
8 oz shredded mozzarella cheese

- Preheat oven to 450F.
- Spray bottom and sides of small open roaster (9 ¾ x 14 x 3 ¾) with cooking spray.
- Spread bottom of pan with 1 ½ cups of sauce.
- Top with overlapping layer of eggplant slices.
- Drizzle with olive oil.
- Add even layer of bread crumbs.
- Sprinkle with half the grated cheese.
- Season to taste with seasoned salt and cracked black pepper.
- Top with remaining sauce and remaining grated cheese.
- Bake (covered) 40 minutes or until eggplant is tender.
- Remove from oven. Top with mozzarella cheese.
- Return to oven (uncovered) to 2 to 3 minutes until the cheese melts.
- Let rest 15 minutes before serving.



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