

Paprika Eggplant Casserole

Recipe adapted from Mrs. H. T. Woodhall

Provided by the Auburn Interfaith Food Closet



RECIPE TYPE: Side Dish

SERVES: 3-4

PREP TIME: 30 minutes

BAKE TIME: 30 minutes at 350°F

TOTAL TIME: 1 hour

INGREDIENTS:

- 1 medium firm eggplant (~1.5 lbs.), cut into 1.5-inch cubes
- 1-2 slices white bread, cubed (1 cup)
- 2 tablespoons butter or margarine, melted
- 1 egg, beaten
- 1 cup cheese, cubed
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 1/4 teaspoon chili powder or allspice (optional)
- Paprika, to taste

DIRECTIONS:

1. Peel and cut the eggplant. Cook in salted water until tender (12-15 minutes). Drain and put in a greased 2-quart casserole.
2. Beat the egg, milk, melted butter (or margarine), salt, and pepper together. Add the bread, and pour over the eggplant. Top with the cubed cheese, and sprinkle well with paprika.
3. Bake at 350°F until set (~30 minutes). Serve warm.



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