



Eggplant Sandwiches

2 medium eggplants (sliced 1/2 " thick)
4 cups seasoned bread crumbs
1/4 cup chopped fresh parsley
thinly sliced mortadella and/or capocollo
olive oil

6 eggs (beaten)
1/4 cup grated romano cheese
sliced provolone cheese
1-7 ounce jar roasted peppers
salt and pepper to taste



Mix breadcrumbs, cheese, and parsley together. Take two slices of eggplant and make a sandwich with one thin slice of mortadella, a slice of capocollo, then a slice of provolone. Place a piece of roasted pepper in between eggplant slices. Dip sandwich in beaten egg, then in breadcrumbs, covering well. Set on a well-oiled cookie sheet.

Drizzle olive oil on top of eggplants on tray and bake in preheated 425 degree oven for 15-20 minutes (until golden on bottom), then turn over and continue baking (about 15-20 minutes more) until golden all over. Add salt and pepper to taste and serve at room temperature.