



Eggplant Parmegiano

Claro's seasoned breadcrumbs...or you can make your own...Blend together well:

- 3 cups dry bread crumbs**
- 1 cup grated Parmegiano cheese**
- salt and pepper to taste**
- 2 cloves minced garlic**
- 3 tablespoon minced parsley**
- pinch of oregano**



Slice eggplant in 1/2" slices. On a cookie sheet put a layer of eggplant slices on paper towels and salt lightly. Continue to layer eggplant, salt, and paper towels. Put a weight on top and let set for 20 to 30 minutes.

To bread eggplants: Dip in flour, then beaten egg and last in seasoned breadcrumbs. Place on cookie sheet to set breadcrumbs. Brown lightly in salad oil and drain on paper towels.

To assemble:

Place a layer of eggplant circles in a baking dish. Top with a spoon of marinara sauce on each one and grated mozzarella cheese blended with Romano cheese. Put more eggplant pieces on top, trying to match sizes, and a little more sauce and cheese. Bake for about 30 minutes at 350 degrees. May be served hot or at room temperature.