



Baked Eggplant Parmesan



This recipe calls for:

Traditional Sauce

Prep time

20 mins

Cook time

1 hr & 30 mins

Servings

4

Ingredients

- 1 1/2 cups Italian seasoned dry bread crumbs
- 2 cups grated Parmesan cheese
- 2 medium eggplants (2-1/2 lbs.), peeled and cut into 1/4-inch slices
- 4 eggs
- 3 Tbsp. water
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 2 cups shredded Mozzarella cheese

Instructions

1. Preheat oven to 350°F. Combine bread crumbs with 1 cup Parmesan cheese in medium bowl. Beat together eggs and water in another bowl. Dip eggplant slices in egg mixture, then bread crumb

mixture. Arrange eggplant slices in single layer on lightly oiled baking sheet. Bake 25 minutes or until golden.

2. Evenly spread 2 cups sauce in 13 x 9-inch baking dish. Layer 1/2 of the baked eggplant slices, then 1-1/2 cups sauce and 1/2 cup Parmesan cheese; repeat. Cover with aluminum foil.

3. Bake covered 45 minutes. Remove foil, then sprinkle with mozzarella cheese. Bake uncovered an additional 10 minutes or until cheese is melted.

Tip: Try substituting chicken for the eggplant for a Baked Chicken Parm!