

## BAKED EGGPLANT

### Ingredients:

- 2 large eggplants, peeled and sliced to ½ inch thickness
- 1 c bread crumbs, Italian style
- 2 c part-skim mozzarella cheese, shredded
- 1/2 c Parmesan Cheese, grated
- 1/2 c butter or margarine, melted
- 2 cans (14 oz) diced tomatoes, not drained
- 2 T Basil, fresh, chopped
- 2 T garlic powder
- 2 T oregano, fresh, chopped
- 1 can (15 oz) tomato sauce with basil, garlic and oregano

### Preparation:

1. Preheat oven to 425°F.
2. Lightly oil baking sheet.
3. Combine bread crumbs and Parmesan cheese in baking dish.
4. Brush eggplant slices with butter spray, then coat with bread crumb mixture.
5. Place on baking sheet.
6. Bake 15 minutes or until tender, turning once.
7. Top with mozzarella cheese.
8. Mix remaining ingredients in a saucepan and bring to a boil over medium-high heat.
9. Reduce heat to medium-low; simmer 10 minutes or until slightly thickened. Spoon tomato mixture evenly into 4 shallow bowls. Place 3 eggplant slices over sauce in each bowl.

Makes 8 serving



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