

Eggplant Parmesan

1 eggplant, cut into 3/4 inch slices
1 1/2 tablespoons salt
8 tablespoons olive oil
8 ounces ricotta cheese
6 ounces shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
1/2 cup chopped fresh basil
4 cups pasta sauce

- ✚ Sprinkle both sides of the eggplant slices with salt. Place slices in a colander, and place a dish underneath the colander to capture liquid that will sweat out of the eggplant. Allow to sit appx 30 minutes.
- ✚ Preheat oven to 350 degrees F. In a medium bowl, mix the ricotta, mozzarella cheese and 1/4 cup Parmesan cheese. Mix in egg and basil.
- ✚ Rinse the eggplant in cold water until all salt is removed. In a large skillet, heat 4 tablespoons olive oil over medium heat. Place one layer of eggplant in the pan, brown each side. Repeat with remaining eggplant slices, using additional oil if necessary.
- ✚ In a baking dish, evenly spread 1 1/2 cups of spaghetti sauce. Arrange a single layer of eggplant slices on top of the sauce. Top the eggplant with 1/2 of the cheese mixture. Repeat layering process until all the eggplant and cheese mixture is used. Pour remaining sauce on top of layers, and sprinkle with remaining Parmesan cheese.
- ✚ Bake 30 to 45 minutes in the preheated oven, until sauce is bubbly.

Note: I'm sure you can add some cooked ground meat between two layers, but you won't miss it if you leave it out ☺ I'm just saying...