

# Dana's Dish

## Classic Eggplant Parmesan

Sauce ingredients (or use two 24 oz. jars of Hunt's Garlic and Herb Sauce doctored up)

Sauce from scratch:

¼ cup olive oil.  
1 head of garlic cloves crushed.  
1 large red onion, chopped.  
½ teaspoon crushed red pepper flakes.  
1 tablespoon tomato paste.  
2 28-ounce cans whole peeled tomatoes.  
¼ cup torn basil leaves (or use dried).  
½ teaspoon dried oregano.  
Salt

Eggplant stuff:

2-¼ lbs (about 2 large) eggplants.  
1 teaspoon kosher salt (helps to absorb moisture in the eggplants so they don't become mushy as they absorb liquid and oil).  
1-½ cups breadcrumbs or Panko.  
1-¼ cups grated Parmesan cheese, divided.  
¾ cup flour.  
4 eggs, beaten, more if needed.  
¼ cup olive oil (plus more to oil the sheet pans).  
1-½ pounds sliced mozzarella

Directions

Slice eggplant into ¼- to ½-inch thick rounds and salt both sides. Lay the eggplant slices on several layers of paper towels. Let the eggplant rounds sit and release moisture while you prepare the

sauce for up to two hours.

Open cans of sauce if not making from scratch. Doctor it up!

Or if making sauce from scratch: Sauté garlic, add tomatoes, simmer; add salt, pepper, basil, oregano in 1 Tbsp olive oil in a 4-quart saucepan on medium heat. Add the tomatoes and their juices. Increase heat to bring to a simmer, lower heat to maintain a very low simmer for 15 minutes, uncovered.

Preheat the oven to 425°F. Spread a scant amount of olive oil each over the bottom of two rimmed baking sheet pans.

Make breadcrumb Parmesan mixture. Combine 1-½ cups of breadcrumbs/Panko with ¼ cup grated Parmesan cheese, and place in a shallow bowl or dish.

Pat dry the eggplant slices with paper towels.

Set up bowls for dredging with flour, egg, breadcrumbs, in that order. After coating eggplant rounds, top with slightest amount of olive oil. Place on oiled sheet pan.

Place sheets of eggplant slices in oven. Cook for 18 to 20 minutes at 425°F, turning the slices over at the half-way point, until they



are nicely browned. Remove from oven, and let cool to touch.

Spread ½ cup of the tomato sauce over the bottom of a 9x13-inch casserole dish. Place a third of the eggplant rounds in a single layer covering the sauce on the bottom of the pan.

Layer half of the sliced mozzarella on top of the eggplant rounds. Sprinkle ⅓ cup of grated Parmesan cheese.

Place another third of the eggplant rounds over the cheese. Spread 1 cup of the sauce over the eggplant rounds. Layer the rest of the sliced mozzarella over the sauce. Sprinkle with ⅓ cup of grated Parmesan.

Add the remaining eggplant in a single layer on top of the cheese. Top with the remaining sauce and the remaining Parmesan.

Bake uncovered at 350°F for 35 minutes. Remove from oven and let sit for at least 10 minutes before cutting.

Note: Eggplant Parmesan can be made 2 days ahead. Let cool, cover with foil and chill. Reheat in a 350° oven, uncovering half-way through, until bubbling gently at edges. Note: For safety, wash and dry the tops of cans before opening. Let me know how the recipe turns out! Email me at [info@livingwithdana.com](mailto:info@livingwithdana.com). Enjoy!

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