

After having attempted eggplant parmesan in the past, I was inspired to make a an easy bake when I noticed these breaded eggplant slices in a grocery store freezer recently.

Marie Rice

www.PartOfTheWhole.com

Easy Eggplant Bake

2 lbs breaded eggplant slices
approx 38oz tomato and basil spaghetti/pasta sauce
approx 6 cups shredded mozzarella cheese

Preheat oven to 375 degrees.

Spread a thin layer of sauce in the bottom of a 9x13 baking dish. Place half the eggplant slices in a single layer on top of the sauce. Spread another thin layer of sauce over the slices. Add a little less than half of the cheese over the sauce. Place the remaining eggplant slices in a single layer on top of the cheese. Spread remaining sauce over the eggplant slices, making sure to also spread some down into the sides of the dish. Add remaining cheese on top.

Bake for 35 minutes. Allow to cool for 10-15 minutes before serving.

Notes:

* The eggplant brand I found in our grocer's freezer is Dominex. I was thrilled to find them as I greatly dislike the prep work required when using eggplant in recipes.

* I end up using about 2-1/2 jars (15.25oz each) of sauce for each batch.