

Vegetarian/Deepdish Eggplant Parmesan

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A: 2 eggplants, sliced to 3/8"

B: 1 onion, chopped
1T olive oil

C: 1c garlic
2t oregano

D: 28oz diced tomatoes

E: 1T red wine vinegar
1/2C basil leaves, chopped
salt & pepper

F: 1/2C fine bread crumbs
1T olive oil

G: 1/2C parmesan cheese, grated

1. Brush (A) with olive oil, place on baking sheet, and roast in 450F oven 10-15min until golden brown, flip sides and roast other side to golden brown.
2. Place (B) in saucepan over medium heat and saute until onion is translucent. Add (C) and continue for 30 seconds. Add (D), bring to simmer, reduce heat to low,



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cover, and simmer 20 minutes.
3. Add (E) to sauce and remove from heat.
4. Combine (F) and mix until just moistened.
5. Assemble in layers: sauce, eggplant, (G), repeat. Top with bread crumbs, bake at 375F for 30-45min until bubbly.
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