
Eggplant Parmesan III

Gina Benson - Dayton's Burnsville

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 large eggplant
olive oil
1/2 cup grated Parmesan cheese
1 teaspoon dried basil leaves
1 teaspoon dried oregano leaves
8 ounces (2 cups) shredded Mozzarella cheese
1 jar (15-1/4 ounce) spaghetti sauce

Preheat the oven to 375 degrees.

Cut the eggplant into thick slices. Place on a broiler pan. Brush with olive oil. Broil. When the top side is browned, turn the slices over, brush the other side with olive oil and brown.

Place half of the eggplant slices in a 9x13x2-inch casserole dish. Sprinkle with half of the Parmesan cheese, half of the basil, half of the oregano and half of the Mozzarella cheese. Pour the spaghetti sauce over the layers in the casserole. Repeat the cheese and herb layers.

Bake for 35 to 40 minutes.

Yield: 4 to 5 servings

Side Dishes

Per Serving (excluding unknown items): 3461 Calories; 248g Fat (64.1% calories from fat); 222g Protein; 91g Carbohydrate; 20g Dietary Fiber; 842mg Cholesterol; 5758mg Sodium. Exchanges: 30 1/2 Lean Meat; 13 Vegetable; 32 1/2 Fat.