

### Baked Eggplant Parmesan

#### Ingredients/Zutaten

- 2 eggplant, peeled and cut into 1/2-inch slices
- 1 tablespoon salt, or as needed
- 1 cup Italian-style bread crumbs or Panko
- 1/4 cup grated Parmesan cheese
- 2 eggs, beaten
- 1 (28 ounce) jar garlic-and-tomato pasta sauce
- 1/2 cup grated Parmesan cheese
- 16 oz mozzarella cheese, shredded
- Dried basil
- Fresh basil



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#### Directions/Zubereitung Prepare eggplant slices

1. Place eggplant slices in a colander; sprinkle both sides of each slice with salt. Allow to sit for at least 3 hours. Wipe excess moisture from eggplant slices with paper towels.
2. Preheat the oven to 350 ° F (175 ° C).
3. Grease a baking sheet.
4. Mix bread crumbs and 1/4 cup Parmesan cheese in a shallow bowl.
5. Beat eggs in a separate shallow bowl.
6. Dip eggplant slices in beaten egg. Lift up so excess egg drips back into the bowl.
7. Press eggplant slices into bread crumbs coating both sides,
8. Arrange coated eggplant slices in a single layer on the prepared baking sheet.
9. Bake in the preheated oven until lightly browned and crisp, about 5 minutes per side.

#### Bake

1. Cover the bottom of a 9x13-inch casserole dish with a layer of pasta sauce.
2. Top with a layer of eggplant slices.
3. Sprinkle with about 1 tablespoon of the remaining Parmesan cheese and 1/3 of the mozzarella cheese.
4. Repeat layers with remaining ingredients, ending with a cheese layer.
5. Sprinkle with dried basil.
6. Bake in the preheated oven until cheese is bubbling and golden brown (about 35 minutes).

#### Serve

1. Sprinkle a few fresh basil leaves on top, and serve immediately.