

DIRECTIONS:

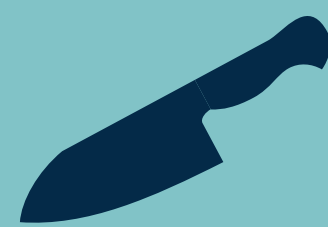
1. Prepare the eggplant: wash the eggplant and trim off the green end. Next, slice eggplant into 1/2" disks. Place all disks in colander or cooling rack set over baking sheet, sprinkle with salt and let sit for at least 30 minutes.
2. Next, melt butter in a bowl. Mix breadcrumbs, spices and Parmesan cheese in another bowl.
3. Dip each eggplant disk into butter first, then breading mixture. Place on aluminum foil or parchment paper lined baking sheet.
4. Bake in oven at 400 degrees F for 15 minutes, then flip each disk and bake for 7 more minutes. The eggplant should be golden brown and the breading crispy.
5. Serve as side dish, appetizer, or use in eggplant Parmesan.

INGREDIENTS:

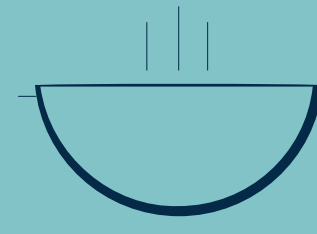
- 1 large eggplant
- 6 tablespoons unsalted butter (melted)
- 1 cup breadcrumbs
- 1/4 cup Parmesan cheese (shredded)
- 1/4 teaspoon paprika (smoked)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning

GARLIC PARMESAN BAKED EGGPLANT

Courtesy of Crunchy Creamy Sweet



PREPERATION
15 mins



COOKING
23 mins



SERVES
4 persons

