

Eggplant Parmesan

Ingredients:

- 1 large eggplant
- 3 eggs, lightly beaten
- 2 c. bread crumbs
- oil for frying
- 1 jar of your favorite spaghetti sauce
- 2-3 c. Italian blend cheese, shredded
- parmesan cheese

Directions:

Preheat oven to 350.

Grease a 9x13 pan.

Prepare the [Fried Eggplant](#) according to the recipe link.

Place a layer of the fried eggplant in the bottom of the pan.

Cover with sauce.

Layer again, if you have extra eggplant. Repeat with sauce.

Sprinkle with cheeses.

Bake for 20-30 minutes until the cheese is melted.

Serve with a [salad](#) and [bread](#) to make a complete meal.