

## Baked Eggplant



### Ingredients:

- 3 eggplants, peeled and thinly sliced
- 2 egg whites
- 4 cups Italian seasoned bread crumbs
- 6 cups spaghetti sauce, divided
- 3/4 cup grated part-skim mozzarella cheese, shredded
- 1/2 cup freshly grated Parmesan cheese
- 1/2 tablespoon dried basil

### Directions:

1. Preheat oven to 350 F.
2. Dip eggplant slices in egg whites, then in bread crumbs.
3. Place in a single layer on a baking sheet.
4. Bake in preheated oven for 5 minutes on each side.
5. In a 9x13 inch baking dish spread spaghetti sauce to cover the bottom.
6. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses.
7. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.
8. Bake in preheated oven for 35 minutes, or until golden brown.

Makes 6-8 servings.



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