

Baked 34Fried34 Breaded Eggplant

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This ovenfried eggplant is a delicious alternative to deepfried eggplant easy and quick to make in the oven I came up with this idea when looking for an easier way to make this family favorite

Ingredients

- - 3 teaspoons olive oil
- divided - 2 cups dry unseasoned bread crumbs - ½ cup grated Parmesan cheese
- or more to taste - ¼ teaspoon garlic powder
- or to taste - ¼ teaspoon dried oregano
- or to taste - ¼ teaspoon dried basil
- or to taste - salt and ground black pepper to taste - 2 eggs - 1 splash water - 1 eggplant
- peeled and sliced into 1/4-inch rounds

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil; coat with about 1 teaspoon olive oil. Combine bread crumbs
2. Parmesan cheese
3. garlic powder
4. oregano
5. basil
6. salt
7. and pepper in a shallow dish. Combine eggs with a splash of water in a separate shallow dish. Dip eggplant slices in egg mixture
8. then press into bread crumb mixture to coat both sides; arrange on the prepared baking sheet. Drizzle the remaining 2 teaspoons oil over breaded eggplant slices. Bake in the preheated oven until golden brown
9. 20 to 25 minutes. To further brown the breading
10. turn on the broiler and broil until the desired color is reached. From the Editor Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount consumed will vary.