



Slow Cooker Eggplant Parmesan

Savannah · 28/09/2024



Prep Time

5 hrs 30 mins

Difficult

Medium

Servings

8

Description

This eggplant Parmesan recipe for the slow cooker features layers of marinara sauce and cheese

Ingredients

- - 4 eggplant
- peeled and cut into 1/2-inch slices - 1 tablespoon salt
- or as needed - 1 cup extra-virgin olive oil
- or as needed - 2 eggs - ? cup water - 3 tablespoons all-purpose flour - ? cup seasoned bread crumbs - ½ cup grated Parmesan cheese - 1 (32 ounce) jar prepared marinara sauce - 1 (16 ounce) package mozzarella cheese
- sliced

Instructions

1. Place eggplant slices in a large bowl in layers
2. sprinkling each layer with salt. Let stand for 30 minutes to drain. Rinse and dry on paper towels. Heat olive oil in a large skillet over medium heat. Whisk together eggs
3. water
4. and flour in a medium bowl until batter is smooth. Dip eggplant slices in batter and fry in hot oil until golden brown
5. working in batches of 2 to 3 slices at a time. Drain on a paper towel-lined plate. Mix together seasoned bread crumbs and Parmesan cheese in a small bowl until well combined. Place 1/4 of the eggplant slices into a slow cooker and top with 1/4 of the bread crumb mixture
6. 1/4 of the marinara sauce
7. and 1/4 of the mozzarella cheese. Repeat layers three more times. Cover and cook on Low until tender and flavors have blended
8. 4 to 5 hours.