



Eggplant Croquettes

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This recipe is one of many I have discovered to utilize the bountiful eggplant crop my garden has produced this year. The kids will even love eggplant this way.

Ingredients

- - 2 medium eggplants
- peeled and cubed - 1 cup shredded sharp Cheddar cheese - 1 cup Italian seasoned bread crumbs - 2 eggs
- beaten - 2 tablespoons dried parsley - 2 tablespoons chopped onion - 1 clove garlic
- minced - 1 cup vegetable oil for frying - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Place eggplant in a microwave safe bowl and microwave on medium-high 3 minutes. Turn eggplant over and microwave another 2 minutes. The eggplant should be tender
2. cook another 2 minutes if the eggplants are not tender. Drain any liquid from the eggplants and mash. Combine cheese
3. bread crumbs
4. eggs
5. parsley
6. onion
7. garlic and salt with the mashed eggplant. Mix well. Shape the eggplant mixture into patties. Heat oil in a large skillet. Drop eggplant patties one at a time into skillet. Fry each side of the patties until golden brown
8. approximately 5 minutes on each side. Patties can be frozen before frying and cooked later.