



Easiest Eggplant

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Easy

Servings

6

Description

Try this easy eggplant recipe once and you'll likely make it again and again. I found that some of the best recipes are the easiest. And another bonus: if you use lowfat mayonnaise, you'll save the fat and calories absorbed when eggplant is baked.

Ingredients

- ½ cup seasoned bread crumbs - 1 medium eggplant
- peeled and sliced into 1/2 inch rounds - 4 tablespoons mayonnaise
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil. Place bread crumbs in a small shallow dish. Coat eggplant slices on both sides with mayonnaise.
2. then press into bread crumbs to coat. Place on the prepared baking sheet. Bake in the preheated oven until the bottoms are golden brown.
3. about 20 minutes. Flip slices over and continue baking until brown on the other side.
4. 20 to 25 minutes more.