

# Easy Eggplant Parmesan



## Ingredients:

- ◆ 2 Medium Eggplants
- ◆ Salt
- ◆ 2 - 12 oz Cans spaghetti sauce
- ◆ 2 Cups Shredded Mozzarella cheese
- ◆ 6 Tablespoons Shredded Parmesan cheese

## Directions:

- ◆ Peel the eggplants & cut into 1/8 inch slices.
- ◆ Lightly salt each slice & microwave 4 slices a time, until the eggplant begins to look brown and slightly drier.
- ◆ Spread  $\frac{1}{2}$  to  $\frac{3}{4}$  can spaghetti sauce into a microwavable casserole dish.
- ◆ Layer half of the eggplant on the sauce.
- ◆ Add  $\frac{1}{2}$  to  $\frac{3}{4}$  can more sauce on top of eggplant.
- ◆ Sprinkle half of the mozzarella cheese on the eggplant. Add the remaining sauce.
- ◆ Layer the rest of the eggplant & sprinkle the remaining mozzarella cheese, then Parmesan cheese on top. Microwave Casserole for 7 minutes.
- ◆ Turn the dish halfway around and microwave another 7 minutes.
- ◆ ENJOY!

