



**PREP TIME**  
25 MINUTES



**COOK TIME**  
35 MINUTES



**SERVING**  
4 PEOPLE



# Curvy Mama's Eggplant Parmesan

## Ingredients

- Any *Curvy Italian* Sauce
- 3 Eggs
- 1 Eggplant
- 1 Basil Bunch
- 1 Cup Mozzarella
- 1 Cup Parmesan
- Olive Oil
- Salt & Pepper
- Flour

## Directions

1. Set the oven to 350° F
2. Wash and peel the eggplant, cutting into quarter of an inch slices.
3. Layer the eggplant slices on a dish and place a paper towel on top to absorb the moisture for 5 minutes. Drying out the eggplant prevents sogginess!
4. Lightly coat the eggplant slices with flour and sprinkle with salt and pepper.
5. Coat a frying pan with olive oil and wait for warming.
6. Whisk 3 eggs in a bowl and coat the eggplant slices with the egg batter.
7. Fry the eggplant slices on medium heat until golden brown.
8. Layer fried eggplant slices with paper towels on a dish to absorb excess oil.
9. Using a Pyrex or glass baking dish, layer *Curvy Italian Marinara* sauce followed by a layer of eggplant slices then sprinkle shredded mozzarella and parmesan, repeating 3 times.
10. Sprinkle fresh basil on top.
11. Cover the Pyrex or glass baking dish with aluminum foil and bake for 25 minutes.
12. Remove from the oven and discard aluminum foil. Letting it settle for 5 to 10 minutes.

Buon Appetito!

