

Tasty Eggplant Parmigiana

Ingredients

400g jar of Olive pasta sauce or napolitana sauce

200g piece mozzarella, to cut into thin slices

1/2 cup fresh basil leaves, plus extra leaves, to serve

16 slices (about 500g) of fresh eggplant

Garlic/herb mix

20g (1/4 cup) pre-shredded parmesan

Instructions

1. Preheat oven to 175C. Lightly grease a small shallow baking dish
2. Slice up the eggplant into rounds and layout them out on the greased tray
3. Spoon the pasta sauce over the eggplant
4. Place a slice of Mozzarella over each eggplant round - then repeat this step so you make stacks of 3 towers each
5. Top off with handful of shredded parmesan on top
6. Dress your eggplant towers with garlic/mixed herbs
7. Cover the baking dish with foil and then place in a moderate oven for approx. 35 mins to cook

To serve

Whilst cooking you can prepare a salad or pop some potatoes dressed with rosemary in the oven to bake alongside the eggplant.