

Ferraro's Cucina

Eggplant and Mozzarella Melt

Ingredients

2 large **Eggs**

Coarse Salt

Ground Pepper

3/4 cup **Plain Dried Breadcrumbs**

Olive Oil, for baking sheet

1 medium **Eggplant**

(about 1 pound,
sliced into 1/2-inch-thick rounds)

1 loaf (8 ounces) **Soft Italian Bread**

2 cups store-bought **Tomato Sauce**

8 ounces **Partly Skim Mozzarella
Cheese** (thinly sliced)



Preparation

- Preheat oven to 475 degrees.
- In a shallow bowl, lightly beat eggs with 1 teaspoon salt and 1/4 teaspoon pepper.
- Spread breadcrumbs in a pie plate or shallow bowl.
- Oil a rimmed baking sheet. Dip eggplant rounds in egg, then dredge in breadcrumbs, turning to coat completely. Transfer to prepared baking sheet.
- Bake (without turning) until golden and tender, 15 to 20 minutes.
- Meanwhile, split the bread lengthwise, and place cut side up on another baking sheet. Press gently in centers to create a well. Layer both halves with tomato sauce, eggplant, and cheese.
- Bake until cheese is browned in spots, 6 to 8 minutes.

