

Eggplant Parmesan In Italian Sauce



Ingredients:

- 5 lbs DOMINEX Breaded & Peeled Eggplant Rounds (one bag, 35-40 pieces)
- ¼ cup Fresh Basil
- ¼ cup Oregano
- ¼ cup Olive Oil
- 32 oz, 1 quart Italian Tomato Sauce
- 32 oz Parmesan Cheese or Mozzarella Cheese Blend

Directions:

Option #1:

1. Place cutlets on greased sheet pan.
2. Spread sauce evenly over cutlets.
3. Sprinkle cheese and spices over sauce evenly.
4. Bake in pre-heated oven at 450° approximately 12-15 minutes.

Option #2:

1. Use ½ pan or full pan & layer cutlets (2-4 layers)
2. In between layers, spread sauce, cheese and spices evenly.
3. Bake in pre-heated oven at 450° approximately 12-15 minutes.
4. Cut serving sizes in the pan for easy removal with spatula.

Due to differences in appliances, cooking times may vary. Heat until internal temp is at least 165 degrees.



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