



# Eggplant Parmesan

## Ingredients

- 1 large eggplant, sliced into 1/2-inch rounds
- 1 cup Italian seasoned breadcrumbs (ensure they're vegan)
- 1/2 cup vegan Parmesan cheese
- Vegan Mozzarella cheese
- 1 cup Marinara sauce
- 1/4 cup Olive oil
- Salt and pepper to taste

## Instructions

Preheat your oven to 400°F. Line a baking sheet with parchment paper or use a silicone baking mat.

In a shallow dish, mix together the breadcrumbs, vegan Parmesan cheese, salt, and pepper. Dip each eggplant slice into the olive oil, then coat it in the breadcrumb mixture, ensuring both sides are evenly covered. Place the coated slices onto the prepared baking sheet. Bake the eggplant slices for about 20-25 minutes, or until they are golden brown and crispy.

In a separate baking dish, spread a thin layer of marinara sauce. Place the baked eggplant slices on top in a single layer, then cover them with the remaining marinara sauce. Top with vegan mozzarella

Bake the assembled dish for another 15-20 minutes, or until the sauce is bubbly and the cheese is melted.