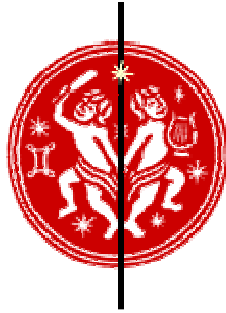


PALMINA



Eggplant Parmesan with Palmina Alisos

2 medium eggplants, peeled and sliced ¼" thick
1 box of Palmina Breadsticks
3 tablespoons Palmina Italian Seasonings
4 eggs
32oz ricotta cheese
1 cup grated Grana Padano cheese
1 cup shredded mozzarella
1 jar of Palmina Marinara sauce



1. Preheat the oven to 350 degrees and lightly oil a baking tray.
2. Pulse the breadsticks and herbs in a food processor until they resemble breadcrumbs. Place on a plate.
3. Lightly beat two eggs in a shallow dish.
4. Dip each eggplant slice in the eggs, then in the crumbs, coating both sides, then place on the baking tray.
5. Place in the oven and cook 10 minutes. Turn the eggplant slices over and cook a further 10 minutes.
6. In a medium bowl, beat the remaining eggs, then stir in the ricotta, Grana Padano and half of the mozzarella.
7. In a 9x13 cake pan, add just enough Marinara sauce to coat the bottom. Arrange a layer of eggplant on top, then half of the cheese mix. Add another layer of Marinara, eggplant and the rest of the cheese mixture and then a final layer of eggplant.
8. Cover with the remaining Marinara and the remaining mozzarella.
9. Bake covered for 40 minutes and uncovered for 15 minutes or until cheese is bubbly. Allow to cool for 2-3 minutes before serving.