

Eggplant "Parmesan"

Recipe By OU Kosher



Cooking and Prep:  1
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: OU Kosher

For those of you who are looking for the perfect Chol Hamoed lunch or dinner, this is for you. This vegetarian eggplant parmesan can be made completely gluten free or made "pesachdik" by adding matzo meal. Either way your family's going to love it. Courtesy of the Women's Branch of the OU

Ingredients (7)

Main ingredients

- 1 medium eggplant
- 1/2 cup oil
- 2 cans tomato sauce with mushrooms
- 1/2 cup **Yehuda Matzo Meal** (optional)
- 1/2 pound sliced American cheese
- 2 hard-cooked eggs, chopped

1/4 cup grated cheese (Parmesan, Muenster or American)

Start Cooking

Prepare the Eggplant "Parmesan"

1. Cut off ends of eggplant, peel if desired. Slice in half inch slices.
2. Heat oven to 400 degrees Fahrenheit.
3. Put oil in large foil pan and put eggplant in layer, turning once to get oil on both sides.
4. Bake about 30 minutes or until lightly browned OR place pan under broiler and broil 10 minutes, then turn over for five minutes.
5. Spray large baking pan with cooking spray. Pour a little tomato sauce in bottom of pan.
6. Put in about a third eggplant slices. Sprinkle with a third of chopped eggs and a third of cheese slices and matzo meal, if using. Pour on rest of first can of sauce. Add another third of eggplant, followed by egg and cheese. Pour on half a can of sauce; then rest of eggplant, eggs and cheese.
7. Pour rest of sauce over all. Sprinkle with grated cheese.
8. Bake at 350 degrees Fahrenheit for 20 minutes.