

Vegetarian Eggplant Parmesan

Prep Time: 25 minutes

Cook Time: 45 minutes

2 lg eggplants, sliced into 1/2-inch rounds
1 C all-purpose flour
2 lg eggs, beaten
2 C breadcrumbs
1/2 C Parmesan cheese, grated
2 C marinara sauce

1 C mozzarella cheese, shredded
1 T Raspberry Rose tea leaves, finely ground
Salt and pepper to taste
1/4 C fresh basil, chopped

Preheat the oven to 375°F.

Season the eggplant slices with salt and let them sit for 10 minutes to draw out moisture. Pat dry with paper towels.

Dredge the eggplant slices in flour, dip in beaten eggs, and coat with breadcrumbs mixed with Raspberry Rose tea leaves, Parmesan cheese, salt, and pepper.

Heat olive oil in a large skillet over medium heat. Fry the eggplant slices until golden brown on both sides.

In a baking dish, spread a layer of marinara sauce. Arrange a layer of eggplant slices on top, followed by more marinara sauce and mozzarella cheese. Repeat layers until all ingredients are used, ending with a layer of mozzarella cheese.

Bake for 25-30 minutes or until the cheese is melted and bubbly.

Garnish with fresh basil before serving.