Breaded Eggplant Cutlets

*by:* [EMMA LAPERRUQUE](https://food52.com/users/74020-emma-laperruque/recipes) https://food52.com/recipes/80737-breaded-eggplant-cutlets

* PREP TIME1 hour 30 minutes
* COOK TIME30 minutes
* SERVES2

Ingredients

* **1**large eggplant
* **1/4 teaspoon**kosher salt, plus more
* **1/3 cup**all-purpose flour
* **2**large eggs
* **1 ounce**Parmesan (ungrated)
* **1 cup**panko
* **1 teaspoon**freshly ground black pepper
* **1/2 teaspoon**dried oregano
* **1/2 teaspoon**garlic powder
* **1/2 teaspoon**hot paprika
* **1/2 teaspoon**onion powder
* **1/3 cup**canola oil
* **1/3 cup**extra-virgin olive oil

Directions

1. Cut off the top of the eggplant. Use a peeler to remove the skin. Cut the eggplant lengthwise into ½-inch-thick slices. Sprinkle both sides of each eggplant slice with salt. Line a rimmed sheet pan with paper or kitchen towels. Arrange the eggplant slices in a single layer. Top with another layer of kitchen or paper towels. Set another sheet pan on top. Let the eggplant slices hang out (aka, drain their excess water) for 30 to 60 minutes; the full hour is preferable, but not necessary if you’re pressed for time.
2. Meanwhile, prepare the dredging station: Place the flour in a shallow bowl or rimmed plate; season with a pinch of salt. In a shallow bowl, season the eggs with a pinch of salt and whisk with a fork until smooth. In a food processor, process the Parmesan until a fine meal forms. Add the panko, black pepper, oregano, garlic powder, paprika, onion powder, and 1/4 teaspoon salt to the food processor, then pulse until combined. Taste and adjust the seasoning.
3. In a large cast-iron skillet, combine the oils and heat over medium-high heat.
4. While the oil is heating up, bread the eggplant slices: Dry each one with a paper or kitchen towel. Dredge both sides in the flour, then the egg, then the seasoned panko. Transfer to a separate plate.
5. To test if the oil is hot enough, add a panko crumb to the pan. It should immediately sizzle—not sink to the bottom, not burn. When it’s hot enough, add a couple breaded eggplant slices (don’t overcrowd or they won’t brown properly). Cook for 2 to 3 minutes per side, until deeply golden brown.
6. Transfer the just-fried eggplant to a paper towel–lined plate to sop up any extra grease, then transfer to a wire rack to stay crispy.
7. Fry the remaining eggplant slices in the same way. These are best served hot.