

Easy Eggplant Parmesan



SERVING SIZE: 4

Ingredients

- 1 each Small Eggplant, Sliced
- 1 each Onion, Sliced Paper Thin
- 1 5/6 cups **Furmano's Diced Tomatoes**, Drained
- 8 ounces Parmesan/Reggiano Cheese, Grated
- 8 ounces Havarti Cheese, Grated
- 2 tablespoons White Wine
- 2 tablespoons Honey
- 2 teaspoons McCormick Italian Spice
- As Needed Salt and Pepper

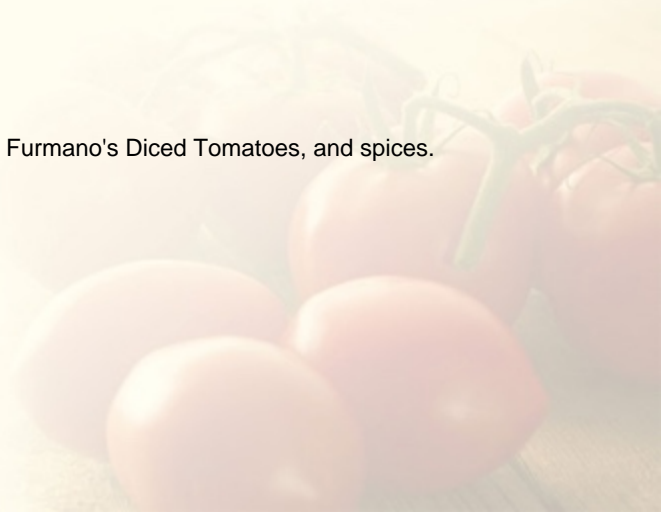
In This Recipe



Diced Tomatoes (14.5 oz)

Preparation

1. Place the sliced eggplant in a microwave safe bowl.
2. Cover the eggplant in hot water, then microwave for 7-10 minutes, until tender.
3. Strain and pat eggplant dry.
4. In a greased casserole dish, layer eggplant, parmesan cheese, slices of onion, Furmano's Diced Tomatoes, and spices.
5. Sprinkle havarti cheese over the tomato layer.
6. Continue layering until until casserole is filled.
7. Top with a layer of both cheeses.
8. Sprinkle the wine and honey over the finished layers.
9. Preheat oven to 350 degrees; bake for 30-40 minutes.



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