

## Eggplant Napoleons:

For this recipe you will be needing marinara sauce (Pantry) or your own version.

2 cups Pantry Marinara Sauce

½ cup fresh basil sliced coarsely

2 # Fresh Mozzarella Cheese (sliced about ¼" thick)

2 medium size eggplants (Regular are fine)

3 or 4 fresh large eggs

3 cups Panko Bread Crumbs (unflavored)

1/3 cup grated Grana Padano, Parmesan or Pecorino Romano cheese (Italian)

Non-GMO sunflower oil or pure olive oil for frying (as needed)

Kosher Salt & Pepper TT

Optional - Tri - Color Roasted Peppers cut to slices (Roast on open flame, Peel, De-seed)

- 1) To prepare eggplants: Peel the eggplant and slice into 3/8" slices (uniform is best) - keep on side.
- 2) Whisk eggs & place all eggplant slices into bowl with beaten egg, toss to coat.
- 3) Remove slices one at a time and coat well with breadcrumbs pressing into eggplant.
- 4) Pan fry in hot oil until browned on both sides, remove to draining rack or paper towel covered pan. Season the slices with kosher salt and a few random pepper grinds.
- 5) Slice mozzarella & keep on side. If using the peppers - get them ready on side as well.
- 6) To assemble: For each Napoleon you will need 3 eggplant slices. Place an eggplant slice on table, top with a bit of marinara sauce, a tsp. grated cheese, some basil (peppers if adding) .....repeat. Top with third slice of eggplant & sprinkle some grated cheese on top.
- 7) To heat: Lift Napoleons onto heating tray & bake @ 375 about 12-15 minutes.... The time will vary based on your oven & temperature of product going in. Please do not microwave - you will have wasted all that effort on a gooey steamed mess.
- 8) Remove to serving dish & sprinkle with more fresh basil. Serve with additional sauce/grated cheese.

They may be made in advance by a day & left in fridge covered without much loss in quality. We do not recommend freezing as product will be compromised. For a lighter version you may use grilled eggplant slices or baked eggplant slices.