



# Sheet Pan Eggplant Parmesan

Makes: 8 servings

Prep Time: 40 minutes Cook Time: 23 minutes

Total Time: 1 hour & 10 minutes

## Ingredients

- 3 tbsp kosher salt, divided
- 2 large eggplants (about 14 ounces each), cut into 1/2-inch-thick rounds
- 1/4 cup olive oil, divided
- 2 cups sourdough breadcrumbs (from 2 [3-ounce] day-old sourdough bread slices)
- 2 garlic cloves, minced
- 1 tbsp lemon zest (from 1 lemon)
- 1 tsp fresh thyme leaves
- 1 tsp black pepper
- 4 plum tomatoes (about 4 ounces each), sliced
- 1 pound fresh mozzarella cheese, sliced
- 1 (24-ounce) jar marinara sauce (about 3 cups)
- 4 ounces Parmesan cheese, grated (about 1 cup)
- 1 cup loosely packed fresh basil leaves, torn

## Instructions

Sprinkle 2 tablespoons plus 2 teaspoons salt on both sides of eggplant rounds, and place on a wire rack lined with paper towels. Let liquid drain from eggplant 30 minutes.

Meanwhile, preheat broiler to high with oven rack 6 inches from heat. Heat 3 tablespoons olive oil in a large skillet over medium-high. Add breadcrumbs, and cook, stirring often, until lightly browned, 5 to 6 minutes. Add minced garlic, lemon zest, and thyme. Cook, stirring often, until fragrant, 1 to 2 minutes. Remove from heat, and set breadcrumb mixture aside.

Pat eggplant dry. Drizzle both sides of eggplant rounds with remaining 1 tablespoon olive oil, and sprinkle with pepper and remaining 1 teaspoon salt. Place in a single layer on a rimmed baking sheet. Broil in preheated oven until lightly golden brown, about 4 minutes per side. Let cool 10 minutes.

Reduce oven temperature to 425°F. Layer tomatoes and mozzarella slices between eggplant rounds, slightly overlapping, on baking sheet. Drizzle with marinara sauce. Sprinkle with Parmesan, top with breadcrumb mixture, and bake at 425°F until cheese is melted and golden brown, about 15 minutes. Sprinkle with basil, and serve.

*Recipe by Food & Wine*