Eggplant Parmesan

From Butter Yum on Ashley's Cooking Adventures
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Ingredients
2 medium sized eggplants
1 1/2 cup breadcrumbs
2 eggs, beaten
**Optional for coating: 3/4 cup freshly grated Parmesan cheese
1 jar of your favorite tomato sauce
1 bag of shredded mozzarella cheese

Directions
Preheat oven to 350 degrees. Peel the eggplants and cut into 1/2 inch slices. Dunk into beaten eggs and then into bread crumbs (if you are using Parmesan cheese combine it with the bread crumbs first). Fry the breaded eggplants in olive oil until dark brown on both sides. Drain eggplants on paper towel.

Place eggplants in a 9x13 casserole dish. Add a thin layer of tomato sauce on top. Layer on shredded mozzarella. Cover with foil and bake for 1 hour or until heated through and bubbly. Remove the foil and broil for the last 3 - 4 minutes to achieve golden brown color on the cheese.