

Eggplant Cutlets

1 eggplant

1 cup of vegenaïse or your favorite vegan mayonnaïse

2 cups of breadcrumbs (you can use italian, or plain and add in some fresh garlic and fresh parsley)

Slice the eggplant in 1/4 inch rounds, salt and place in strainer ([see here for more detail](#)).

Preheat the oven to 400 degrees. Lightly oil a cookie sheet with cooking spray.

Pat the slices of eggplant dry and paint with the vegenaïse and dredge in the breadcrumbs.

Arrange on the cookies sheet and repeat.

Bake for 15-20 minutes, flipping halfway through, until golden and tender.

From the kitchen of LeslieDurso.com