

Garlic Parmesan Eggplant Slices

These crispy eggplant slices are pan fried and topped with garden fresh tomatoes.

1 med. Eggplant (1 Lb.) $\frac{1}{4}$
inch slices

1 Tsp. Salt

$\frac{1}{2}$ C. all-purpose flour

$\frac{1}{2}$ C. seasoned bread crumbs

$\frac{1}{4}$ C. freshly grated Parmesan cheese

1 Tbsp. basil leaves

$\frac{1}{3}$ C. Olive or veg. oil

$\frac{1}{2}$ Tsp. pepper

1 tsp. minced fresh garlic

2 eggs slightly beaten

1 C. chopped med. tomato

Place eggplant slices on 15x10x1" jelly roll pan; sprinkle with salt. In 9" pie pan stir together flour, bread crumbs, Parmesan cheese and basil. In 10" skillet cook olive oil, pepper and garlic over med. Heat until sizzling. Meanwhile, dip eggplant slices into eggs; coat with flour mixture. Fry $\frac{1}{2}$ of eggplant slices in olive oil until golden brown (2 to 3 min. each side). Remove to serving platter; keep warm. Repeat with remaining eggplant slices. Remove to serving platter; sprinkle with tomato. Cover with foil, let stand 2 min. or until tomato is heated.

