



EGGPLANT PARMIGIANA

Serves 4

INGREDIENTS

2 to 4 small eggplants, peeled and sliced lengthwise into ½-inch thick slices (you'll need 4 slices per serving)

Kosher salt

1 cup all-purpose flour

2 to 3 large eggs, beaten with a splash of water (*use 3 eggs if using 4 eggplants*)

Extra-virgin olive oil, for frying

24 oz **Martone Street Campagna Marinara Sauce** (*you may have extra — serve with more sauce if desired*)

1 cup grated Parmigiano-Reggiano cheese

Fresh basil

INSTRUCTIONS

Lay the peeled eggplant slices on a paper towel-lined sheet pan. Sprinkle both sides generously with kosher salt. Let sit for 30–45 minutes to draw out excess moisture and bitterness.

While the eggplant rests, preheat the oven to 375°F.

Set up two shallow bowls — one with the beaten eggs, the other with flour seasoned with a pinch of kosher salt.

Pat the eggplant slices completely dry. Working one at a time, dredge in flour, then dip into egg, letting excess drip off.

Heat a ¼-inch layer of olive oil in a skillet over medium heat.

Pan-fry slices in batches, 2–3 minutes per side, until golden brown.

Transfer to a paper towel-lined pan to drain.

Arrange fried slices on a wire rack set over a sheet pan.

Bake for 12–15 minutes, flipping once halfway through, until tender and fully cooked.

Gently warm marinara in a small saucepan over low heat for 8–10 minutes to reduce slightly.

(*You may not need all the sauce — reserve any extra for serving.*)

ASSEMBLE & SERVE

On each plate, build two stacks side by side using four eggplant slices total:

- Bottom eggplant slice
- Spoonful of sauce (about 2 tablespoons)
- Torn basil
- Grated Parmigiano-Reggiano
- Second eggplant slice
- More sauce, basil, and Parmigiano on top

Serve immediately, with additional sauce if desired.



MARTONE

STREET

