



Baked Breaded Eggplant

1 very large eggplant, or 2 smaller ones
1 large egg
2-3 cups (start with 2 and add more if needed) of seasoned breadcrumbs
Olive oil
Garlic Salt to taste

Preheat oven to 375. Line 2 baking sheets with aluminum foil and coat each pan with olive oil (it's easier if you spread it around with your fingers). Peel and slice eggplant about a ¼ inch thick. In a small bowl whisk together the egg with about a tablespoon or two of water. Pour 2 cups of seasoned bread crumbs on a plate and set aside.

Dip each piece of eggplant in the egg mixture and then dredge in the bread crumbs and set onto the baking sheets. Once you've finished this process you will need to drizzle a little olive oil on top of each piece of eggplant. Place in oven and cook for about a ½ hour, turning each slice of eggplant after 15 minutes. When it's done it should be a nice golden brown, so increase your cooking time if need be. When it comes out of the oven I sprinkle a little garlic salt over all of them. Serve hot or cold, either way it's yummy! Serves 4.

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