



## EGGPLANT PUTTANESCA

### Steps:

1. In a skillet, heat 6 tbsp. olive oil over medium heat.
2. Add 1 peeled eggplant, sliced and dipped in egg & bread crumbs. Sauté until lightly brown on both sides.
3. In a baking dish, layer eggplant, Pemberton's Puttanesca, a generous sprinkle of parmesan cheese.
4. Finish with slices of fresh mozzarella.
5. Repeat to use all ingredients. Bake at 350° for 30 minutes.