



Total Time
180 MIN.

Serving Size
7.5 OZ/212.6 G

Difficulty
EASY

This classic Italian dish never goes out of style. It's a vegetarian dish that's hearty, rich and delicious.

Yields
12

INGREDIENTS

WEIGHT

MEASURE

4 Eggplants, cut into ½ inch/1 cm slices – ~16 slices per eggplant		450 g
Salt	1 tbsp	15 mL
All-Purpose Flour	1 cup	250 mL
Italian Seasoning, dried and divided	2 tbsp	30 mL
Black Pepper	2 tsp	10 mL
Eggs	29	9
Panko Breadcrumbs	7 cups	1 L
Olive Oil, divided	2 cups	500 mL
Olive Oil	1/4 cup	60 mL
Garlic, minced	3 tbsp	45 mL
Tomato Paste	1/2 cup	125 mL
Campbell's® Condensed Tomato Soup	1 can 48 oz	1 can 1.36 L
Oregano, dried	2 tbsp	30 mL
Black Pepper	2 tsp	10 mL
Basil leaves, fresh OR	1 cup	250 mL
Basil, dried, divided	4 tsp	20 mL
Ricotta Cheese	3 cups	750 mL
Low-Fat Mozzarella Cheese, shredded	2 cups	500 mL
Parmesan cheese, grated and divided	1 cup	250 mL
Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 mL



Tip

* Can also use Campbell's® Condensed Reduced Sodium Tomato Soup, 12 x 1.36 L (48 oz), code #18987



INSTRUCTIONS

1. In large bowl, toss eggplant slices with salt. Let stand for 10 to 15 minutes. Rinse and pat dry.
2. In medium bowl, whisk together flour, 1 tbsp (15 mL) Italian seasoning and black pepper. In another medium bowl, whisk together eggs. In another medium bowl, whisk together breadcrumbs and remaining Italian seasoning. Dredge eggplant slices in flour mixture, dip in eggs and then coat in breadcrumbs mixture, pressing to adhere.
3. In large skillet set over medium-high heat, in batches to avoid crowding, add 1/4 cup (60 mL) oil and pan-fry 8 eggplant slices, turning once, for 6 to 10 minutes or until golden brown and cooked through. Transfer to paper towel-lined baking sheet. Repeat seven more times.
4. Meanwhile, in large saucepan set over medium heat, add oil. Add garlic and cook, stirring occasionally, for 1 to 2 minutes or until fragrant. Stir in tomato paste. Cook for 1 minute. Stir in condensed tomato soup and oregano; bring to a boil. Stir until smooth. Reduce heat to medium-low. Cook at a simmer, stirring occasionally, for 15 to 20 minutes or until flavours are married and sauce is heated through. Season with pepper. Stir in three-quarters of the basil.
5. In medium bowl, combine ricotta, mozzarella and 3/4 cup (175 mL) Parmesan.
6. Spread 1 cup (250 mL) tomato sauce in bottom of 4-inch-deep (10 cm) half-size hotel pan.
7. Layer 16 eggplant slices over top. Spoon 1/2 cup (125 mL) ricotta mixture over top. Repeat layers 3 more times.
8. Bake in 400F (200C) oven for 25 to 30 minutes or until eggplant is tender, casserole is golden brown and bubbling, and internal temperature of 165F (74C) or higher is held for 15 seconds.

CCP: Hold hot at 140F (60C) or higher for serving.

To Serve: Garnish with remaining basil over top before serving.

CCP:

•Substitute regular breadcrumbs for the panko breadcrumbs if preferred.

•Use thawed frozen breaded eggplant cutlets if desired