



Easy Breaded Eggplant

6 servings

INGREDIENTS

- 1 medium eggplant, peeled and sliced into 1/2 inch rounds
- 4 Tbsp mayonnaise, or as needed
- 1/2 cup seasoned bread crumbs

DIRECTIONS

1. Preheat oven to 350°F. Line a baking sheet with aluminum foil.
2. Place the bread crumbs in a shallow dish. Coat each slice of eggplant on both sides with mayonnaise. Press into the bread crumbs to coat. Place coated eggplant slices on the prepared baking sheet.
3. Bake for 20 minutes, until golden brown. Flip slices over, and cook for an additional 20-25 minutes to brown the other side.



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