



Easy Eggplant Parmesan

*Adapted from Good Housekeeping.com

Ingredients

½ cup all-purpose flour
1 large egg plus 1 egg white
1 c. panko
½ c. freshly grated Parmesan cheese
½ tsp. garlic powder
Kosher salt and pepper
1 tbsp. olive oil
1 small eggplant (about 12 oz.)
1 16- to 18-oz. package cheese ravioli
1 c. jarred marinara sauce, warmed
Shredded fresh mozzarella, for serving

Directions

Heat oven to 450°F. Line a large baking sheet with non-stick foil. Place the flour on a plate and beat the egg and egg white in a shallow bowl. In a second shallow bowl or pie plate, combine the panko, Parmesan, garlic powder, ½ teaspoon salt and ¼ teaspoon pepper, then toss with olive oil.

Cut the eggplant into long ½-inch-thick sticks. Coat the eggplant sticks in flour, then the egg (letting any excess drip off), then coat in the panko mixture, pressing gently to help it adhere. Transfer to the prepared baking sheet and roast, turning halfway through until golden brown, 15 to 18 minutes.

Meanwhile, cook the ravioli as label directs. Drain, divide among plates, and top with the sauce. Cut the eggplant sticks into pieces and scatter on top of the ravioli. Serve with shredded fresh mozzarella, if desired.