

Eggplant Parmesan

2 large zucchini
1 large onion
2 tsp minced garlic
1 pkg of mushrooms (optional)
2 fresh basil leaves chopped
Jar of marinara sauce
8 oz of mozzarella cheese
shredded parmesan cheese



1. Preheat oven to 325°. Thinly slice zucchini and boil for 2-3 minutes or until tender.
2. Drain the zucchini and place in bottom of 9x13 casserole dish.
3. Saute' mushrooms, onion, and garlic in olive oil for 5 minutes.
4. Pour mushrooms, onion, and garlic over the zucchini.
5. Chop basil and sprinkler over the casserole.
6. Pour marinara sauce over the casserole.
7. Sprinkle mozzarella and parmesan cheese over the top.

Bake the casserole for approximately 20 minutes. Cheese should be bubbly and slightly browning on the sides.

Compliments of Bobbie Turner