



**SERVING UP**

*Savings!*

**weis**

**SERVES 4 for \$3**  
**PER SERVING**

KEY INGREDIENT SHOPPING LIST

1(15 oz) container Weis Quality Italian-style bread crumbs .....	\$1.39
1 (8 oz) container Weis Quality Grated Parmesan Cheese.....	\$2.99
2 medium eggplant (2-2.5 lbs) .....	lb \$1.99
1 (26 oz) jar Ragu Pasta Sauce, your choice.....	\$1.50
1 (8 oz) package Sorrento Shredded Part-Skim Mozzarella Cheese.....	\$2.50

**PRICES EFFECTIVE 4-9-09 THROUGH 4-15-09**

## Baked Eggplant Parmesan

- 2 cups seasoned bread crumbs
- 2-2.5 cups Weis Quality Grated Parmesan Cheese
- 2 medium eggplants (2.5 lbs),  
peeled and cut into 1/4 inch slices, lengthwise
- 4 eggs, beaten with 3 Tbsp. water
- 1 (26 oz) jar Ragu Pasta Sauce
- 2 cups Sorrento Shredded Part-Skim Mozzarella Cheese
- Weis Quality Olive Oil Cooking Spray

Preheat oven to 350° F.

In medium bowl, combine bread crumbs and 1/2 cup parmesan cheese. Dip eggplant slices in egg mixture, then bread crumb mixture. On lightly oiled baking sheet, arrange eggplant slices in single layer. Bake 25 minutes or until eggplant is golden brown.

In 13 x 9-inch baking dish, evenly spread 1 cup pasta sauce. Layer half of the baked eggplant slices, followed by 1 1/2 cups sauce, 1/2 cup parmesan cheese and 1/2 cup part-skim mozzarella cheese; repeat with remaining ingredients.

Cover with foil and bake for 30 minutes. Remove foil and sprinkle with mozzarella cheese. Bake uncovered an additional 10 minutes or until cheese is melted.

Serve with a tossed salad and Weis Quality garlic bread.

