

Quick Eggplant Parmesan

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Ingredients

- eggplant, 1-2 pcs.
- 5-6 fresh tomatoes (if they are very watery, drain the chopped ones a little in a sieve - this way the sauce will steam and thicken much faster) or cans of canned tomatoes
- garlic (several cloves)
- hot peppers (to taste)
- 1-2 balls of mozzarella and about 60g or more of Parmesan cheese
- olive oil
- salt, pepper
- fresh bread (for serving)

Instructions

- 1. Eggplant frying:** Cut the eggplants into slices, lightly sprinkle them with olive oil and fry them in an air fryer at a temperature of 180 °C for about 10 minutes. If you bake in the oven, it will take a little longer, about 15-20 minutes.
- 2. Preparation of tomatoes:** Blanch fresh tomatoes in boiling water, peel off the skins and chop finely. Drain, otherwise you will have to wait longer for the sauce to thicken.
- 3. Sauce base:** Heat the olive oil in a pan (which can be placed in the oven). Fry the chopped garlic and hot pepper until fragrant. Then put the chopped tomatoes, salt, add pepper and let them simmer until the excess liquid is absorbed and you get a thick sauce.
- 4. Pairing:** Add the fried eggplant to the same tomato sauce so that the sauce covers them nicely. Since we are making a quick version, we skip the layering step.
- 5. Baking in the oven:** Put the mozzarella cheese on top and put the pan in the oven for half an hour. A few minutes before the end of cooking, sprinkle everything generously with grated parmesan cheese so that it melts and browns nicely.
- 6. Serve with fresh, crusty bread,** which is very tasty to paint the tomato sauce left on the plate. As I mentioned - if there is any left over, you will eat it deliciously the next day, even cold it is very tasty.

