

## **Aubergine Parmigiana**

Preparation time: 45 min

**Difficulty**: Medium

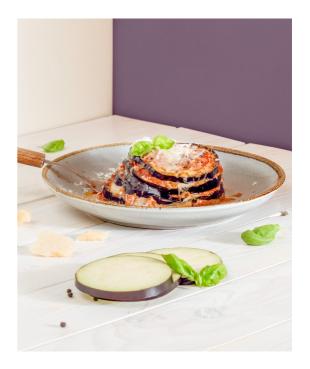
### **Ingredients**

Aubergines: 10.5 ozBasil: to tasteFrying oil: to taste

• Garlic: 1 clove

• Grated Parmigiano Reggiano: 2.1 oz

Mozzarella: 3.5 ozPepper: to tasteSalt: to taste



## **Preparation**

Fresh, velvety, and oh-so thick, Pomì Strained Tomatoes have us DROOLING! Layered between crisp eggplant, creamy mozzarella, and freshly grated parmigiano reggiano, every bite of this stack tastes like creamy Italian heaven.

#### Directions:

- 1. Cut the aubergines into slices and fry in oil until golden.
- 2. In the meantime, cook Pomì Strained Tomatoes for 15 minutes on a high flame with the extra virgin olive oil, garlic, basil, salt and pepper.
- 3. Cut the mozzarella into slices and grate the Parmigiano.
- 4. Assemble the parmigiana in a tray by alternating layers of Pomì Strained Tomatoes sauce, aubergine, mozzarella and Parmigiano.
- 5. Bake in the oven for 15 minutes at 356 degrees.

# For this recipe we used:

Strained Tomatoes 6.3 oz

