



## Eggplant Cacciatore

**Serves: 2, Prep Time: 15 minutes, Cooking Time: 10 minutes**

### Ingredients:

Mushrooms in Cacciatore	1 package
Eggplant	1 whole, sliced ¼" thick
Bread Crumbs	1 cup
Egg, whisked	2
Black Olives	¼ cup
Mozzarella Cheese	½ cup

### Instructions:

1. Dip the eggplant in the egg wash, followed by the breadcrumbs, and pan fry.
2. Place the eggplant in a baking dish and cover with mushrooms in cacciatore mixed with the olives.
3. Top the eggplant with mozzarella cheese and bake in a preheated 350F oven for 10 minutes until cheese is browned and bubbling.