Baked Eggplant Parmesan

INGREDIENTS

2 eggplants, peeled and cut into 1/2-inch slices
1 tablespoon salt, or as needed
1 cup Italian-style bread crumbs
1/4 cup grated Parmesan cheese
2 large eggs, beaten
1 (28 ounce) jar garlic-and-tomato pasta sauce
1/4 cup grated Parmesan cheese
1 (16 ounce) package shredded mozzarella cheese, or as needed
1/2 teaspoon dried basil

DIRECTIONS

1. Place eggplant slices in a colander; sprinkle both sides of each slice with salt. Allow to sit for 30 minutes or up to 3 hours if you have more time. Wipe excess moisture from eggplant slices with paper towels.
2. Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet.
3. Mix bread crumbs and 1/4 cup Parmesan cheese together in a shallow bowl. Beat eggs in a separate shallow bowl.
4. Dip eggplant slices in beaten egg. Lift up so excess egg drips back into the bowl. Press into bread crumbs to coat both sides; arrange coated eggplant slices in a single layer on the prepared baking sheet.
5. Bake in the preheated oven until lightly browned and crisp, about 5 minutes per side.
6. Cover the bottom of a 9x13-inch casserole dish with a layer of pasta sauce; top with a layer of eggplant slices. Sprinkle with about 1 tablespoon of the remaining Parmesan cheese and 1/3 of the mozzarella cheese. Repeat layers with remaining ingredients, ending with a cheese layer. Sprinkle with basil.
7. Bake in the preheated oven until cheese is bubbling and golden brown, about 35 minutes.

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