

Fried Eggplant

An easy and quick way to prepare eggplant, and tasty too! I serve it with sliced fresh tomatoes, fresh green beans and bread and butter.

Prep: 20 mins Cook: 15 mins Total: 35 mins Servings: 4

Ingredients

2 tablespoons canola oil 1 large eggplant, peeled and sliced 3 eggs, beaten 2 cups dry bread crumbs

Directions

Heat oil in a large skillet over medium-high heat. Dip eggplant slices in egg, then in crumbs, and place in hot oil. Fry 2 to 3 minutes on each side, or until golden brown. Drain on paper towels.

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Last update: **2023/05/29 11:53**

