

FRESHER than FRESH



WHAT'S FOR DINNER?





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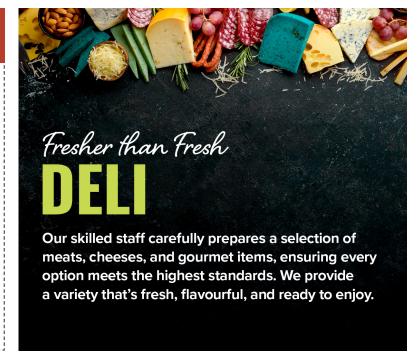
Garlic Parmesan Baked Eggplant

Ingredients

- 1 large eggplant
- 6 tbsp unsalted butter, melted
- 1 cup breadcrumbs
- ¼ cup shredded Parmesan cheese
- ¼ tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp Italian seasoning

Instructions

Start by preparing the eggplant. Wash and trim off the green end. You can peel the skin if you like. Next, slice eggplant into 1/2" disks. Place all disks in colander or cooling rack set over baking sheet, sprinkle with salt and let sit for at least 30 minutes. Next, melt butter in a bowl. Mix breadcrumbs, spices and Parmesan cheese in another bowl. Dip each eggplant disk into butter first, then breading mixture. Place on aluminum foil or parchment paper lined baking sheet. Bake in 400 degrees F oven for 15 minutes, then flip each disk and bake for 7 more minutes. The eggplant should be golden brown and the breading crispy. Serve as side dish, appetizer or use in eggplant Parmesan.





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BUTCHER







SEAFOOD







DELI



Brandt Black Forest Ham \$189



Castello Cheese Slices Selected Varieties \$449



Cooked Maple Lodge Chicken Breast Assorted Varieties \$199_{/100g}

GROCERY



Dempster's Bagels Assorted Varieties \$369



Betty BreadWhite or Whole Wheat

\$299 _{/675g}



Beatrice Chocolate Milk \$249