

Crispy Eggplant Caprese

Prep time	Cook time	Total time
30 mins	15 mins	45 mins

Author: 3 Italian Sisters

Recipe type: Antipasto

Cuisine: Italian

Serves: 10 serv

Ingredients

- 2 medium eggplant, peeled and sliced into rounds
- 1 16 oz ball of fresh mozzarella, sliced into rounds
- 1 large bunch of fresh basil
- 6 -8 small tomatoes or 4 large tomatoes, sliced
- 3 eggs, mix to blend
- 1 8 oz box Panko bread crumbs
- Vegetable oil for frying
- 4 tbsp. extra virgin olive oil
- ¼ cup red wine vinegar
- ¼ tsp. of salt and black pepper.

Instructions

1. Peel skin from eggplant and slice into ¼" round slices
2. Slice tomato and mozzarella into ¼" rounds and set aside
3. Preheat large skillet with 3 tablespoons of vegetable oil and prepare eggplant by dipping into egg wash and then coating lightly with Panko bread crumbs.
4. Once skillet is hot, add eggplant slices and fry, in batches, approximately 3 minutes per side or until golden brown. Drain slices on paper lined platter.
5. In a separate bowl, prepare dressing; combine olive oil, vinegar, salt and pepper and whisk till combined. Taste and adjust seasonings as needed.
6. On individual serving plates, build stacks by alternating eggplant, tomato, mozzarella and basil. Drizzle with vinaigrette dressing. serve with cool sparkling wine.

Recipe by 3 Italian Sisters at <http://www.3italiansisters.com/crispy-eggplant-caprese/>

