

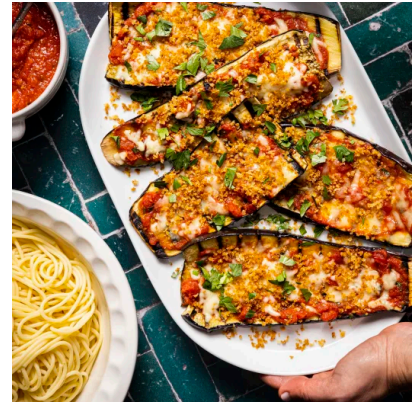
Grilled Eggplant Parmesan

Serves 4

Time - PLACEHOLDER

Why This Recipe Works

Classic eggplant Parmesan moves outside to the grill for a fresh-tasting take with hints of smoky char. We made a crunchy panko topping and a superquick tomato sauce on the stove and then headed out to the grill to cook slabs of seasoned and oiled eggplant. Once the eggplant slices were charred on one side, we flipped them and topped them with a thin layer of our sauce and shredded mozzarella cheese, which melted as the eggplant finished cooking.



Ingredients

- ☐ 1½ pounds eggplant , sliced lengthwise into ½-inch-thick planks
- ☐ 1½ teaspoons plus pinch table salt , divided
- ☐ ½ cup panko bread crumbs
- ☐ 7 tablespoons extra-virgin olive oil , divided
- ☐ 2 garlic cloves , minced
- ☐ 1 (28-ounce) can crushed tomatoes
- ☐ 1 ounce Parmesan cheese , grated (½ cup)
- ☐ ¼ cup chopped fresh parsley or basil, divided
- ☐ ¼ teaspoon sugar
- ☐ 4 ounces whole-milk block mozzarella cheese , shredded (1 cup)

Instructions

1

Sprinkle eggplant slices all over with 1 teaspoon salt and let sit for 15 minutes. Cook panko, 2 tablespoons oil, and pinch salt in 12-inch skillet over medium heat, stirring often, until golden brown, 3 to 6 minutes. Transfer to bowl and wipe skillet clean with paper towels.

2

Cook 2 tablespoons oil and garlic in now-empty skillet over medium-high heat, stirring often, until fragrant, about 1 minute. Stir in tomatoes; reduce heat to medium-low; and cook until slightly thickened, about 5 minutes. Off heat, stir in Parmesan, 2 tablespoons parsley, sugar, and remaining ½ teaspoon salt. Cover to keep warm.

3

Brush eggplant all over with remaining 3 tablespoons oil. Grill eggplant over hot fire until charred, 3 to 5 minutes. Flip eggplant. Spread about 1 tablespoon sauce over each eggplant slice, then sprinkle mozzarella evenly over top. Grill until eggplant is tender and cheese is melted, 3 to 5 minutes. Transfer eggplant to serving platter and sprinkle with panko and remaining 2 tablespoons parsley. Serve, passing remaining sauce separately.