



## Chef Tad's Baked Eggplant & Prosciutto

*Servings: 4*

- 1 large eggplant
- 1/2 pound mozzarella cheese
- Dried oregano
- 1/2 cup dry bread crumbs
- 1/2 cup grated parmesan cheese
- 2 eggs – beaten
- Olive oil
- 2 slices prosciutto – optional



A recipe from  
Chef Tad Cousino  
Frog Leg Inn,  
Erie, Michigan

[www.frogleginn.com](http://www.frogleginn.com)

Wash eggplant. Slice into 1/2 inch slices. Do not peel. On half of the slices, place mozzarella cheese and half slice of prosciutto. Sprinkle with oregano. Top with remaining eggplant halves. Combine bread crumbs and parmesan cheese on a plate. On another plate, place the eggs. Dip the eggplant on each side, first in the egg and then in the crumbs. When well-breaded, place on a baking sheet. Drizzle each side with about a teaspoon of olive oil. Bake at 375 degrees for 15 minutes. Turn with a spatula. Bake for another 15 minutes on the other side. Serve hot, warm or at room temperature.

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