

# HOW TO PREPARE EGGPLANT



1

**Slice eggplant crosswise into thin circles.**

**Brush with oil and bake at 450° for 15 minutes or until golden brown.**

2



3

**Serve with marinara sauce.**



**Turn over for more details about this recipe!**

# RECIPE



## Roasted Eggplant

### INGREDIENTS

- 2 medium eggplants
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder

1. Preheat oven to 450 degrees.
2. Wash eggplant and cut crosswise into half-inch circles.
3. Place eggplant slices onto large baking sheet. Sprinkle with oil, salt, pepper, and garlic powder. Flip eggplant slices and sprinkle other side with oil, salt, pepper, and garlic powder.
4. Bake in oven for about 30 minutes until eggplant is soft and golden, flipping halfway through.
5. Can be served with marinara sauce.

*Makes 4 servings. Recipe courtesy of wholesomelyum.com.*

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