

# DINNERLY



## Sheet-Pan Eggplant Parm with Spinach Salad



30-40min



2 Servings

When it comes to dinner, we're into eggplant parm, but not hard work. Salting and draining the eggplant, breading, pan-frying until just right, creating the perfect layers in a casserole dish, the list goes on. Enter our sheet pan version. Dinner just got a whole lot easier. We've got you covered!

## WHAT WE SEND

- 1 eggplant
- 2 (1 oz) panko <sup>2</sup>
- 3¾ oz mozzarella <sup>3</sup>
- ¼ oz granulated garlic
- 8 oz tomato sauce
- 5 oz baby spinach
- ¾ oz Parmesan <sup>3</sup>

## WHAT YOU NEED

- olive oil
- 2 large eggs <sup>1</sup>
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

## TOOLS

- box grater or microplane
- rimmed baking sheet

## ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 750kcal, Fat 49g, Carbs 53g, Protein 30g



### 1. Prep eggplant & dredge

Preheat oven to 450°F with a rack in the upper third. Trim and discard stem end from **eggplant**, then slice lengthwise into ½-inch planks. Finely grate **Parmesan**, if necessary.

In a shallow bowl, toss **all of the panko** with **2 tablespoons oil** and **¼ of the grated Parmesan**. In a second bowl, beat **2 large eggs**. Season both **panko mixture** and **eggs with salt and pepper**.



### 2. Bread & bake eggplant

Generously **oil** a rimmed baking sheet. Dip each **eggplant piece** into the **egg**. Let excess drip back into bowl, then dredge in **panko mixture**, pressing to help breading adhere.

Transfer to prepared baking sheet and bake on upper oven rack until golden, flipping halfway through cooking time, about 20 minutes.



### 3. Prep cheese & dressing

While **eggplant** bakes, grate **mozzarella** on the large holes of a box grater.

In a large bowl, whisk to combine **2 teaspoons vinegar** and **1 tablespoon oil**; season with a **pinch** each of **salt and pepper**. Set aside until step 5.



### 4. Prep sauce

Switch oven to broil.

In a medium bowl, stir to combine ¼ **teaspoon granulated garlic**, **tomato sauce**, **1 tablespoon oil**, and ½ **teaspoon sugar**; season to taste with **salt and pepper**.



### 5. Finish & serve

Top **baked eggplant** with **sauce** and **mozzarella**, then sprinkle with **half of the remaining Parmesan**. Return baking sheet to top oven rack and broil until cheese is melted and browned in spots, 2–3 minutes (watch closely). To bowl with **dressing**, add **spinach** and **remaining Parmesan**; toss to coat.

Serve **eggplant parm** with **spinach salad** alongside. Enjoy!



### 6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.