



CHEF SCOTT CONANT'S EGGPLANT PARMIGIANA

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Serves: 4

Prep Time: 45 minutes (includes salting)

Cook Time: 45–50 minutes

Cooling Time: 45–60 minutes

Total Time: About 2 hours 15 minutes

SPECIAL EQUIPMENT

Large skillet

Wire rack

Loaf pan or small rectangular baking dish

Parchment paper

INGREDIENTS

2 to 4 small eggplants, peeled and sliced lengthwise into ¼-inch thick slices

Kosher salt

2 to 3 large eggs, beaten with a splash of water (use 3 eggs if using 4 eggplants)

Pinch crushed red pepper

1 tablespoon chopped parsley

1¼ cup grated Parmigiano, divided

1 cup all-purpose flour

1 teaspoon dried oregano

Extra-virgin olive oil, for frying

1 24 oz jar **Martone Street Campagna Sauce** (you may have extra, serve with more sauce if desired)

1 cup grated Parmigiano-Reggiano cheese

Fresh basil

INSTRUCTIONS

Lay the peeled eggplant slices on a paper towel-lined sheet pan. Sprinkle both sides generously with kosher salt. Let sit for 30–45 minutes to draw out excess moisture and bitterness.

While the eggplant rests, preheat the oven to 375°F.

Set up two shallow bowls — one with the beaten eggs, seasoned with crushed red pepper, parsley, and ¼ cup grated Parmigiano, and the other with flour seasoned with the dried oregano and a pinch of kosher salt.

Pat the eggplant slices completely dry. Working one at a time, dredge in flour, then dip into the egg, letting excess drip off.

Heat a ¼-inch layer of olive oil in a skillet over medium heat.

Pan-fry slices in batches, 2–3 minutes per side, until golden brown.

Transfer to a paper towel-lined pan to drain.

Gently warm marinara in a small saucepan over low heat for 8–10 minutes to reduce slightly. (You may not need all the sauce — reserve any extra for serving).

Line a loaf pan or small rectangular baking dish with parchment paper, leaving overhang on the sides.

Begin layering the fried eggplant slices directly on top of one another in the pan:

- Spoon a thin layer of sauce
- Sprinkle Parmigiano-Reggiano
- Add torn basil

Repeat, stacking tightly and pressing gently as you go, until all of the eggplant is used and the layers are tall and compact.

Finish the top with sauce and Parmigiano-Reggiano.

Bake for 20–25 minutes, until heated through, and the layers have set.

Allow the eggplant to cool completely in the pan before lifting it out. Once cooled, slice into thick portions.

To serve, place slices on a sheet pan and reheat in a 400°F oven for 8–10 minutes, until warmed through and slightly crisp at the edges.

Serve immediately, finishing with a drizzle of olive oil and additional sauce if desired.

TECHNIQUE TIP

- Press gently while layering to compact the stack — this prevents sliding once sliced.
- Cooling completely before cutting is essential for clean edges.
- Reheating at a higher temperature helps restore crispness without drying the interior.







