

OceanView

AT • FALMOUTH

A 21st century retirement community

Eggplant Parmesan Dip

See more recipes at: <https://oceanviewrc.com/lifestyle/recipe/>

“This is a fun party dip, and you can make it a whole meal with a charcuterie platter and a bottle of wine.” – Chef Jean



Ingredients:

- 1 head **garlic**, top sliced off to expose cloves
- Extra Virgin **olive oil**, for drizzling
- 2 large **eggplants**
- 1 cup **Marinara sauce**, any brand
- 2 ½ cups shredded **mozzarella cheese**
- ½ cup grated **Parmesan cheese**
- ¼ cup packed fresh **basil leaves**
- Kosher **salt**, to taste
- Ground **black pepper**, to taste
- ¼ cup **Panko breadcrumbs**
- 1 sliced **baguette** for serving

This recipe also requires a **blender or food processor**.

Instructions:

1. Preheat oven to **400 degrees**. Line a baking sheet with foil. Drizzle **garlic head** with **olive oil**, wrap in foil to completely enclose and set on the prepared baking sheet.
2. Put the **eggplants** onto the baking sheet with the **garlic**. Bake until the eggplants are soft and blistered and the garlic is caramelized (about 40 minutes).
3. Split open the **eggplants** and scoop out the soft flesh into a food processor or blender, discard the skins. Squeeze out the **garlic cloves** and add to the processor or blender along with the **marinara sauce** and 1 cup of the **Mozzarella cheese**. Process until smooth, taste and add seasoning as needed, then transfer to a shallow baking dish.
4. Sprinkle with the remaining **Mozzarella**, the **Parmesan**, and then the **bread crumbs** on top. Drizzle with a bit of **olive oil**. Bake until golden and bubbly.
5. Serve with the **baguette slices**.