



## Featured Recipe

From: Feature Story  
**Radisson Seven Seas Voyager**  
La Veranda Restaurant

### Melanzane alla Parmigiana

Category: Entree

#### *Ingredients:*

- 1 Egg
- 1 Tablespoon water
- 1 Small eggplant, cut into 3/4 inch thick slices
- 1 Cup dried bread crumbs, seasoned
- 1 1/2 cups shredded mozzarella cheese
- 1/4 Cup tomato sauce
- 1/4 Teaspoon crushed red pepper flakes
- 3 Tablespoons grated Parmesan cheese



#### *Preparation:*

- In a small bowl beat the egg and water together. Place the bread crumbs in shallow dish. Dip eggplant slices in egg mixture then in crumbs, being sure to coat thoroughly.
- Heat oil in a large skillet over medium-high heat until hot. Add eggplant slices and reduce heat to medium. Cook for 3 to 4 minutes per side or until golden brown and tender. Sprinkle mozzarella cheese over eggplant during last minute of cooking to melt.
- Top eggplant with sauce and Parmesan cheese.
- Baked in the oven for about 15 min with 370 FF