



EGGPLANT MOUSSAKA



Breaded Eggplant Cutlets layered with bolognese and creamy alfredo sauce, topped with parmesan cheese, baked until bubbly and garnished with fresh parsley. Yield: 2 Servings

Ingredients:

4 Each	Breaded Eggplant Cutlets [#75101], Prepared According to Package Directions
½ Cup	Bolognese, Prepared
¼ Cup	Alfredo Sauce, Prepared
1 Tbsp.	Parmesan Cheese, Shredded
Garnish	Parsley, Chopped

Directions:

1. Preheat an oven to 350°F.
2. Spread the bolognese in the bottom of a baking dish.
3. Top with the **Breaded Eggplant Cutlets**, alfredo sauce and parmesan cheese, then bake for 6–8 minutes, or until heated through.
4. Garnish with parsley.

