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Eggplant Yumigiana

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Ingredients

- 1 large eggplant
- 1 cup Grapeseed Vegenaïse, or other plant-based mayo
- 1 cup bread crumbs

Instructions

1. Preheat the oven to 350 degrees. Line a large baking tray with parchment paper and spray lightly with oil.
2. Cut the eggplant into 1/2-inch thick slices. If you cut it too thin, it will practically disappear while baking.
3. Dip both sides of an eggplant slice in the Vegenaïse, then in the bread crumbs to coat. Repeat with all the slices, placing each flat on the baking tray.
4. Bake for about 30 minutes, flipping the eggplant half-way through. Serve hot with a tomato-based sauce.