

Eggplant

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Salt

Pandemic Italian Seasoning

Grated or fresh mozzarella cheese

Olive Oil

Small can of tomato sauce

Slice eggplant to ¼ inch thickness. Lay in a single layer and sprinkle with salt. Allow to sit for at least 10 minutes (this process removes liquid from the eggplant making it less soggy when cooked). Preheat oven to 350 F. Move eggplant slices to baking sheet for oven or air fryer. Brush eggplant with olive oil, top each eggplant slice with a small spoon of tomato sauce, sprinkle with Pandemic Italian to cover slice and add cheese (add a little more Pandemic Italian seasoning to the top of cheese.) Cook in the oven until cheese is golden and bubbling or in air fryer on “air fry” for about ten minutes.