

Crunchy Eggplant Chips

Ingredients

15 finger eggplant, sliced into 5mm coins

½ cup olive oil

1 cup breadcrumbs

½ cup parmesan cheese

3 cloves garlic, crushed

½ cup fresh parsley, finely chopped

1 Tablespoon dried oregano

small pinch salt and ¼ teaspoon black pepper

Directions

Preheat oven to 200 degrees C.

1. Cut eggplant into thin coins and place in a large bowl. Measure the olive oil and drizzle over the eggplant. Toss to coat all the pieces.
2. In another large bowl combine breadcrumbs, cheese, garlic, parsley, oregano, salt and pepper. Add eggplant, 1 scoop at a time and using tongs toss to coat. Lay coated strips on a baking tray, and sprinkle remaining breadcrumb mixture on top.
3. Bake for 25 minutes or until crispy.