

## Eggplant Crisps

These tasty treats were discovered by accident when I made this recipe. Of course, I had to taste the crispy, cheesy eggplant slices when they came out of the oven.

Perform Steps # 1 - #4 of Eggplant Parmesan recipe. Cut the eggplant slices about 1/8th - 3/16th of an inch

Sprinkle the herbs to taste onto the eggplant rounds before baking them in the oven. Bake them until they are crispy.

(about 15 minutes).

Eat them warm and crispy, straight out of the oven by themselves or by dipping them into marinara sauce or a dip of your choice.

The crispy chips can also be used instead of crackers for appetizers. ENJOY



