

Tomato-Eggplant Bake

- 6 (1/2-inch) slices eggplant
- 1 cup finely crushed Wise Puffed Cheez Doodles®
- 3 tablespoons butter or margarine
- 1 (16 oz) can stewed tomatoes
- 2 teaspoons cornstarch
- 1 teaspoon sugar
- 1/4 teaspoon garlic salt
- 1/8 teaspoon ground allspice

Preheat oven to 350°. Coat both sides of eggplant with crumbs. In large skillet, cook eggplant in butter until lightly browned on both sides. Remove and drain on paper towels. In same skillet, stir together tomatoes, cornstarch and seasonings; cook and stir until thickened. Pour tomatoes into 8-inch square baking dish; top with eggplant. Bake 25 to 30 minutes or until heated through.