**Ingredients**

2 medium eggplants, peeled and cubed  
1 cup grated cheese  
1 cup bread crumbs  
2 eggs, beaten  
2 tablespoons chopped parsley  
½ brown onion, finely chopped  
1 clove garlic, crushed  
1 teaspoon salt  
½ cup vegetable oil  
½ teaspoon ground black pepper

**Method**

Place eggplant in a microwave safe bowl and microwave on medium for 3 minutes. Eggplant should be tender. Drain any liquid from eggplants and mash.

Combine cheese, bread crumbs, eggs, parsley, onion, garlic and salt with the mashed eggplant. Mix well.

Shape teaspoonfuls of the eggplant mixture into patties.

Heat oil in a large frying pan.

Drop eggplant patties a few at a time into the frying pan.

Fry both sides of the patties until golden brown, approximately 5 minutes on each side. Keep cooked patties warm in the oven until ready to serve.