

Eggplant Lasagna

©2010, Scott Duncan

2 med. eggplants, each sliced lengthwise into 8 pcs.

¼ C olive oil, divided

1 onion, diced

2 cloves garlic, diced

½ t red pepper flakes

1 15oz. can of tomato puree

4 t dried parsley, divided

2 ½ t dried oregano, divided

2 ½ t dried basil, divided

2 C ricotta cheese

1 egg, lightly beaten

½ C grated parmesan cheese, divided

Salt & pepper to taste

Chopped fresh parsley for garnish, if desired

Preheat oven to 400°. Lightly brush both sides of eggplant slices with 2 T olive oil and place in a single layer on 2 baking sheets. Roast for 10 minutes, flip over, and roast additional 10 minutes. Set aside until needed.

In a medium saucepan over medium heat, sauté onion, garlic, and red pepper flakes in remaining olive oil until onions are translucent, approximately 5 minutes. Add tomatoes, 3 t dried parsley, 2 t dried oregano, 2 t dried basil. Salt and pepper to taste. Simmer for 15-20 minutes, stirring occasionally.

In a medium mixing bowl combine ricotta cheese, beaten egg, remaining dried herbs. Salt and pepper to taste. Set aside until needed.

Use a scant ¼ C of tomato sauce to cover the bottom of an 11" x 7" baking pan. Lay out 5 slices of roasted eggplant in the bottom, overlapping as needed. Top with half of the ricotta mixture, then a third of remaining tomato sauce. Sprinkle 2T of grated parmesan cheese over top. Layer 5 more slices of eggplant, the remaining ricotta mixture, and half of the remaining tomato sauce. Sprinkle another 2 T of parmesan cheese over the top. Finish with the remaining eggplant, the remaining tomato sauce, and sprinkle the remaining parmesan cheese over the top.

Bake at 400° for 20 minutes. Remove from oven and let rest for 5 to 10 minutes before cutting. Sprinkle with fresh parsley, if desired.

Serves 4

