

Eggplant Lasagna (Vegetarian)

Prep Time: 45 mins

Additional Time: 5 mins rest

Servings: 10-12 servings

Cook Time: 60 mins

Total Time: 110 mins

Ingredients

- 10 oven-ready lasagna noodles
- 2 jars marinara sauce (650 ml each)
- 2 cups grated mozzarella cheese
- 1 cup grated pecorino cheese (or parmesan)

Eggplant Layer

- 3 med eggplants
- 1 tsp salt
- 3 tbsp olive oil

Spinach Layer

- 1 tbsp olive oil
- 1 med onion, diced
- 2 tbsp minced garlic
- 200 grams baby spinach, about 4 handfuls
- 1/4 tsp salt
- 1/4 tsp black pepper

Ricotta Layer

- 454 grams ricotta cheese
- 1 large egg
- 1/4 cup chopped fresh basil, packed
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp nutmeg

Pesto

- 1/4 cup toasted almonds, cashews, or other nuts
- 1 cup arugula or spinach, packed
- 1/2 cup fresh basil, packed
- 1 tbsp minced garlic
- 1 tsp lemon zest
- 2 tbsp lemon juice
- 1/2 cup olive oil
- 1/2 tsp salt
- 1/4 tsp black pepper

Directions

Step 1: Slice eggplants lengthwise into 1/2-inch slices. Place on parchment-lined baking sheets. Sprinkle both sides with salt. Let eggplant sit for 15 minutes then pat down both sides with paper towel. Brush both sides with olive oil. Roast at 400F until golden and tender, about 30 minutes.

Step 2: Sauté onion in a large skillet until tender, about 5 minutes. Add garlic and sauté a few minutes more. Add spinach, salt, and pepper. Cook until spinach is wilted, remove from heat.

Step 3: In a medium bowl, mix ricotta, egg, basil, salt, pepper, and nutmeg.

Step 4: Brush a 9x13 baking dish with olive oil. Place layers in dish in the following order:

- 1/4 of marinara sauce on bottom
- 1/2 of lasagna noodles
- 1/4 of marinara sauce
- 1/2 of eggplant slices
- 1/2 of ricotta mixture
- all of spinach mixture
- 1/2 of mozzarella
- 1/2 of pecorino
- remainder of lasagna noodles
- 1/4 of marinara sauce
- remainder of eggplant slices
- remainder of marinara sauce
- remainder of ricotta mixture
- remainder of mozzarella
- remainder of pecorino

Step 5: Cover with foil and bake at 375F for 45 minutes. Uncover and bake about 15 minutes more, until cheese is golden and bubbling.

Step 6: While lasagna is baking, make pesto. Add all ingredients to blender or food processor and blend until desired texture. Add extra olive oil if preferred.

Step 7: Remove lasagna from oven and let rest for 5 minutes before serving. Drizzle with pesto and serve with more on the side.