

# EGGPLANT LASAGNE

## INGREDIENTS

- 1 Eggplant (large) (sliced in 1/4 inch slices)
- 2 Zucchini (large) (sliced lengthwise 1/4 inch slices)
- 1/4 C Egg Substitute
- 3/4 lbs Ricotta cheese **OR** Tofutti pareve Ricotta cheese
- 1/4 C Basil (fresh) (cut into strips)
- 1/2 C Parmesan cheese (divided)
- 4 C Marinara sauce (divided)
- 1/2 lb Mozzarella cheese (low fat) (shredded) (divided)
- Non-stick cooking spray



## COOKING DIRECTIONS

- 1 Pre-heat oven to 400 F
- 2 Spray 2 baking sheets with cooking spray
- 3 Place eggplant on one sheet & the zucchini on the other
- 4 Coat vegetables with cooking spray & roast (8 minutes)
- 5 Flip vegetables & roast (7-10 minutes)
- 6 After taking vegetables out of the oven change heat setting to 350 F
- 7 In a medium size bowl combine egg substitute, ricotta cheese, basil & 1/4 C of the Parmesan
- 8 Spray the bottom & sides of a 15 x 8 inch pyrex baking dish with cooking spray
- 9 Spread a thin layer of marinara sauce on bottom of pan & layer eggplant over sauce using all the circles even if you have to overlap them
- 10 Cover the eggplant with 2 C marinara sauce & then spread half of the marinara sauce and half of the ricotta cheese & cover with half the mozzarella cheese
- 11 Lay the zucchini over the cheese & cover it with the remaining marinara sauce
- 12 Then take the mix you prepared in # 7 & spread it over the marinara sauce
- 13 Sprinkle any remaining cheese you have left over the mix
- 14 Bake until the bottom starts to bubble (35-40 minutes)
- 15 Remove lasagna from oven & allow it to rest for 15 - 20 minutes before slicing into 12 pieces

### PAREVE RICOTTA



### DAIRY RICOTTA

