

Eggplant Parmesan Lasagna

Ingredients:

- 1 Box, Oven Ready Lasagna
- 6 Tbsp, Extra virgin olive oil
- 1 Eggplant, Sliced thin
- 2 Cups, Flour for dredging
- 2 Garlic Cloves, Chopped
- 2 26oz Pkg, Chopped Tomatoes
- 1 16oz cnt, Part Skim Ricotta Cheese
- 10 Basil Leaves, sliced thin lengthwise
- 2 Cups, Shredded Mozzarella
- ½ Cup, Parmesan Cheese
- Salt and pepper to taste

Directions:

Pre-heat oven to 375F, meanwhile dredge the eggplant in flour then and heat olive oil in a large skillet and sear on medium high heat until golden and crispy, then set aside. In a separate skillet gently cook the garlic in olive oil for 1-2 minutes or until fragrant but not burnt. Add the tomatoes and season with salt and pepper. Cook the sauce over medium heat for approximately 10-15 minutes. To build the lasagna start with some of the sauce at the bottom of a 13x 9 inch skillet, top with 3 lasagna sheets, then more sauce. Add 3 eggplant slices then top with more sauce, a layer of ricotta and a sprinkle of basil. Continue this process for 2 more layers finishing with eggplant topped with sauce. Top evenly with mozzarella and parmesan cheese. Cover with foil and bake for 30 minutes then remove the foil and let the top brown for 5 minutes.