

EGGPLANT PARMESAN LASAGNA

Ingredients:

Sauce:

- 1/2 onion, chopped
- 2 t. olive oil
- 1 lb . italian sausage
- 1 tsp. garlic powder
- 2 tsp. dry oregano
- 1 t. dry basil
- 2 - 15 oz cans tomato sauce

Eggplant:

- 3 medium eggplants, sliced into rounds and soaked in water
- 2 eggs
- 1/2 c. milk
- salt and pepper to taste
- 1 1/2 c. bread crumbs
- 1 c. grated parmesan cheese
- olive oil as needed

additionally:

- 2 c. shredded mozzarella cheese
- 1 - 8 oz container ricotta cheese
- 1/2 c. shredded parmesan cheese

Directions:

- First make the sauce by sauteing the onion in the olive oil until clear.
- Break up the sausage and brown with the onions.
- Add the spices and the tomato sauce.
- Stir all together and allow to simmer as you prepare the eggplant.
- Spray a 9x13 baking dish with cooking spray.
- Drain the sliced and soaked eggplant and pat them dry in paper towels.
- Mix the eggs and milk together in a shallow bowl and the bread crumbs and parmesan cheese together in another shallow bowl.
- Heat a skillet with olive oil in it for frying the eggplant.
- Dip the eggplant rounds one at a time in the egg mixture and then dredge in the breadcrumb mixture. Place them into the hot skillet and fry them on each side until browned.
- Put a small amount of sauce on the bottom of the baking dish. Then, begin placing a layer of the eggplant in the bottom of the dish to cover it.
- On the layer of eggplant, spread the container of ricotta cheese.
- Next, put half of the sauce on top of the ricotta. Top that with half of the mozzarella cheese.
- Put another layer of eggplant, then top that with the remaining sauce.
- Top with the remaining mozzarella and the parmesan cheese.
- Bake at 350 degrees for about 40 minutes.
- Let stand briefly after removing it from the oven.

