## EGGPLANT PARMESAN LASAGNA

soaked in water

salt and pepper to taste

11/2 c. bread crumbs

· olive oil as needed

Eggplant:

2 eggs

1/2 c. milk

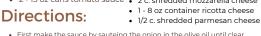
## **Ingredients:**

## 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
- additionally: 2 - 15 oz cans tomato sauce
  2 c. shredded mozzarella cheese

· 1 c. grated parmesan cheese

· 3 medium eggplants, sliced into rounds and





- . 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.

