



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM



Eggplant Lasagna

Ingredients

- 2 large eggplants
- 3.5 tablespoons of extra virgin olive oil
- 1 pound of mushrooms
- 3 cloves of garlic
- pinch of dried oregano
- 2 pounds of marinara sauce
- 1 (15-oz) container of ricotta cheese
- 1 package of spinach
- ½ cup parmesan
- 1 large egg
- 1 cup of mozzarella
- 2 tablespoons of fresh basil, thyme, or parsley.

Instructions

Preheat the oven to 400.

Slice eggplant into discs about a quarter of an inch thick.

Drizzle oil, salt, and pepper on the eggplant and bake until soft and golden.

Turn down the oven to 350 and begin working on the mushroom mixture.

In a large skillet add the mushrooms and cook until soft.

Add minced garlic and oregano and cook for 3 more minutes.

Add marinara sauce and set aside.

In a separate bowl, add ricotta, parmesan, egg, spinach, salt, and pepper.

Spoon mushroom mix at the bottom of a baking dish.

Then 4 slices of eggplant, then cheese mixture. Continue this layering until you use all the ingredients.

Top with mozzarella and parmesan and bake for about 30 mins until the cheese is nice and bubbly melted.

Sprinkle the top with fresh herbs and serve.

