

## Eggplant Lasagne

**Serves:** 8

**Prep time:** 20 minutes

**Cook time:** 1 hour

 2 serves per portion

### Ingredients

2 eggplants, sliced into thin circles

1 tablespoon olive oil

1 onion, finely diced

2 garlic cloves, finely diced

400g can diced tomatoes

1 zucchini, grated

2 teaspoons balsamic vinegar

Cracked black pepper

300g ricotta cheese, reduced fat

1 teaspoon nutmeg

½ cup basil leaves, finely chopped

Olive oil spray

½ cup grated cheese, reduced fat

### Method

PREHEAT oven to 180°C (160°C fan forced).

HEAT oil in saucepan over medium heat, add onion, cook until golden, then add garlic and stir.

ADD tomatoes and zucchini, bring to the boil and reduce heat to low, simmer for 10 minutes.

STIR in balsamic vinegar and pepper.

COMBINE ricotta, nutmeg and basil in a small bowl.

GREASE a medium sized baking tray with olive oil spray and arrange the eggplant rounds into a thin layer. Top with some of the tomato mixture. Keep layering the eggplant and tomato mixture.

TOP with ricotta mixture and sprinkle with cheese.

BAKE in oven for 40 minutes or until golden brown on top.



Everyday Food

*Recipe courtesy of the Rhonda Walton, Tully Branch*