

## Baked Eggplant with Ricotta

**Serves:** 6

**Prep time:** 10 minutes + 30 minutes soaking time

**Cook time:** 30-35 minutes



2 ½ serves per portion

### Ingredients

⅓ cup salt

3 large eggplants, cut into 1cm thick slices

Olive oil

400g jar tomato sugo

Handful of fresh basil, roughly chopped

¼ teaspoon chilli powder (or to taste)

500g ricotta, reduced fat

⅔ cup parmesan cheese, grated

Ground black pepper to taste



Everyday Food

### Method

DISSOLVE salt in a baking dish with water then add sliced eggplant. Place a heavy plate on top to hold the eggplant down. Set aside for 30 minutes then drain and rinse well. Pat the eggplant dry.

LINE a baking tray with baking paper and grill the eggplant slices on both sides in batches. Cool on a cooling rack.

PREHEAT the oven to 220°C and oil a large baking dish.

PLACE half of the eggplant slices in the baking dish.

MIX the sugo, basil leaves and chilli powder together in a small bowl then spread two thirds over the eggplant slices.

MIX the ricotta with half of the parmesan and cracked black pepper (don't drain off any of the liquid in the ricotta). Spread gently over the sugo.

TOP with remaining eggplant slices then spread remaining sugo and sprinkle with remaining parmesan cheese.

BAKE in the oven for 20 minutes or until the topping is golden.

SERVE with a salad of your choice.

*Recipe courtesy of Jennifer Gleeson, Tewantin Noosa Branch*