



## Eggplant Parmesan

8 servings

### **Ingredients**

2 lb eggplant

Kosher salt

12 oz ricotta (use fresh goat chesse for more flavor)

¼ cup + 2 tbls parmesan

¼ cup fresh parsley

1 large egg

2 ½ cups shredded mozzarella (about 8 oz)

4 cups tomato sauce

### **Instructions**

1. Preheat oven to 450F. Spray large sheet pan with olive oil.
2. Slice eggplant ¼ inch thick and salt both sides. Put on sheet pan and bake for 20 mins.
3. In a medium bowl combine ricotta, egg, parsley and ¼ cup of parmesan.
4. Put ½ cup of tomato sauce on the bottom of a 9x12 baking dish, then add 1/3 of the eggplant to cover the bottom of the dish. Top with 1/3 of the ricotta cheese mixture, ¾ cup of mozzarella, ¾ cup of tomato sauce. Repeat 2 times to use all eggplant. Finish with 1 ½ cups of tomato sauce, mozzarella, and two tbsps parmesan
5. Heat oven to 400F.
6. Cover with foil and bake for 40 minutes
7. Remove foil and bake 10 more minutes, let cool for 10 minutes and then eat!

Things I like to add sometimes: Kalamata olives, fennel seeds on the eggplant while baking, chili flakes, fresh basil.

\*pair with PMV Cab Franc