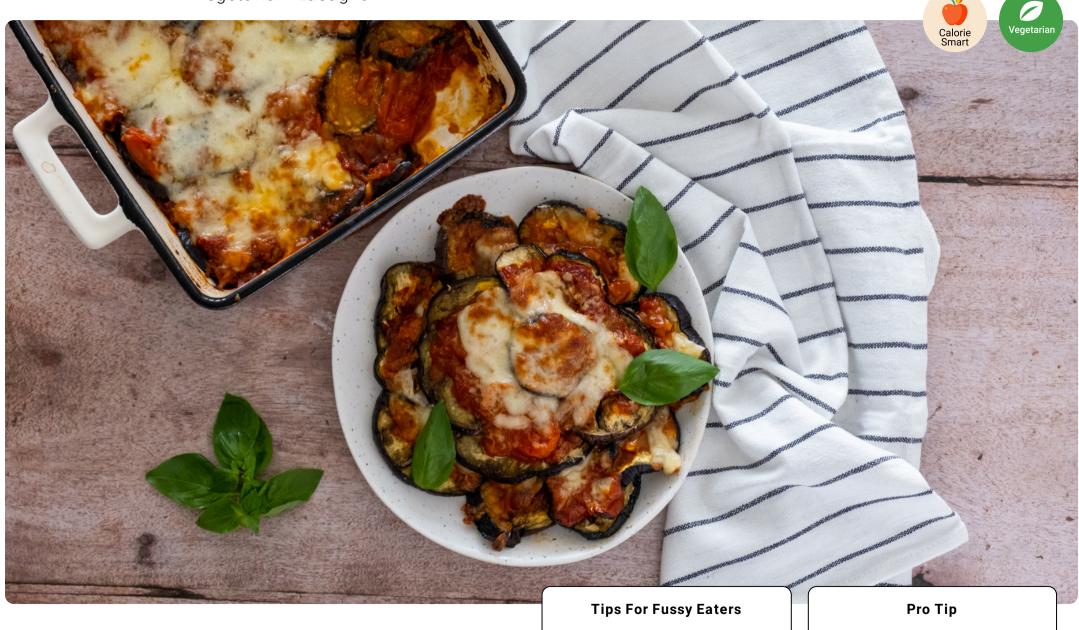
# **Cheesy Eggplant and Tomato**

Vegetarian 'Lasagna'



A gorgeous dinner – worth the oven time!

Cooking Time: 60 min | Gluten-Free Cals 582 | Prot 26 | Carbs 48 | Fat 30

Add real lasagna sheets to the bake!

Prep ahead, up until step 5. Cover with cling film and refrigerate.
Bake just in time for dinner.

Ingredients	For 2	For 3	For 4	
Eggplant				
Eggplant	2	2	3	Piece
Olive oil	2	3	4	Tbsp
Salt	1	1	2	Tsp
Black pepper	0.5	0.5	1	Tsp
Tomatoes				
Shallots	1	2	2	Piece
Garlic cloves	2	2	3	Piece
Cherry tomatoes	250	300	500	Grams
Sun dried tomatoes	30	60	60	Grams
Salted butter	20	40	50	Grams
Olive oil	2	3	4	Tbsp
Tomato paste	70	70	140	Grams
Water	100	150	200	ML
Honey	15	15	30	Grams
Salt	1	1	2	Tsp
Black pepper	0.5	1	1	Tsp
For lasagna				
Parmesan	60	90	120	Grams
Grated mozzarella	150	200	300	Grams
To serve				
Fresh basil	15	15	15	Grams







#### 1 Roast

Preheat the oven to 220°C/200°C fan. Slice the eggplants into 1cm thick slices. Add them to a lined baking tray. Drizzle with olive oil. Sprinkle with salt and pepper. Roast for 20 min or until browned and softened.

## 2 Prep

Meanwhile, peel and chop the shallots and garlic. Halve the cherry tomatoes. Roughly chop the sun dried tomatoes

#### 3 Simmer

Heat a pan with the **butter** and **olive** oil over a medium heat. Add the shallots, garlic, cherry tomatoes, sun dried tomatoes, tomato paste, measured water, honey, salt and black pepper. Cover with a lid and simmer for 10 min or until the tomatoes have broken down.







### 4 Prep cheese

Meanwhile, grate the **Parmesan**.

#### 5 Bake

Once the **eggplants** are cooked through, start layering them in a baking dish, alternately layer the roasted eggplant slices, simmered tomatoes, grated Parmesan and grated mozzarella. Create 2-4 layers (finish with a layer of cheese!) Bake in the oven for 15-20 min or until nicely browned.

#### 6 Serve

Garnish the baked lasagna with fresh basil leaves.



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