

# Eggplant Lasagna With Herbed Ricotta and Asiago



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Serves 4

Hands-On Time: 20m

Total Time: 45m

## Ingredients

- 1/2 pound plum tomatoes, halved and seeded
- 1 clove garlic
- 4 tablespoons olive oil
- kosher salt and black pepper
- 2 eggplants (about 3 pounds), sliced lengthwise 1/4 inch thick
- 1 cup ricotta
- 1 large egg
- 1/2 cup fresh basil, chopped
- 1/4 cup grated Asiago or Parmesan (1 ounce)
- 4 cups mixed greens

## Directions

1. Heat broiler. In a food processor, puree the tomatoes, garlic, 1 tablespoon of the oil, and 1/4 teaspoon each salt and pepper.
2. In 2 batches, arrange the eggplant on a broilerproof baking sheet, brush with 2 tablespoons of the oil, and season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Broil until charred and tender, 3 to 4 minutes per side.
3. Meanwhile, in a small bowl, combine the ricotta, egg, basil, and 1/4 teaspoon each salt and pepper.
4. Spread half the tomato sauce in the bottom of an 8-inch square baking dish. On top of it, layer a third of the eggplant and half the ricotta mixture. Repeat with another layer of eggplant and ricotta. Top with the remaining eggplant and tomato sauce. Sprinkle with the Asiago.
5. Reduce oven to 400°F and bake until bubbling, 15 to 20 minutes. Let rest for 10 minutes before serving. Divide the greens among plates, drizzle with the remaining tablespoon of oil, and sprinkle with 1/4 teaspoon each salt and pepper. Serve with the lasagna.