

## *Eggplant Lasagna Recipe*







### **Eggplant Lasagna Recipe**

Remove eggplant from the oven and increase temperature to 400 degrees F (200 degrees C). Heat 2 tablespoons olive oil in a skillet over medium-high heat and stir in ground beef. Season beef with salt and ground black pepper. Cook and stir until beef is browned and crumbly, about 10 minutes. Drain excess grease.

### **Eggplant Lasagna Recipe - Allrecipes.com**

Directions. Spread half of the marinara sauce on the bottom of the prepared baking dish. Lay 4 slices on top followed by the ricotta mixture. Lay another 4 slices of eggplant and finish with marinara sauce. Top with the remaining 1/2 cup Parmesan. Bake until golden brown, at 350 degrees, for 30 minutes.

### **Eggplant Lasagna Recipe | Danny Boome | Food Network**

This vegan eggplant lasagna recipe delivers a rich-tasting panful of pasta, tomato sauce, roasted garlic, and pureed beans. This lasagna combines a rich eggplant sauce of beef, bell pepper, zucchini, tomatoes, and mushrooms with rich and creamy homemade bechamel.

### **Eggplant Lasagna Recipes - Allrecipes.com**

Preheat oven to 350° F. Slice eggplant into thin strips and place on a baking sheet. Brush with olive oil and sprinkle with salt and pepper. Roast in the oven until tender, about 10 minutes. Prepare marinara sauce, including meat if preferred. Mix together Ricotta cheese, eggs, and Parmesan cheese in a separate bowl.

### **Easy Eggplant Lasagna Recipe - Add a Pinch**

Directions. Add marinara and cook until warmed through. In a medium bowl, combine ricotta, Parmesan, egg and parsley. Season with salt and pepper. In a large casserole dish, spread a thin layer of marinara sauce, a single layer of eggplant "noodles", a layer of ricotta mixture, then a layer of mozzarella; repeat layers.

### **Easy Eggplant Lasagna - How to Make Vegetarian Eggplant ...**

Layer 3 lasagna noodles lengthwise in a lightly greased 13- x 9-inch baking dish. Top with one-third tomato sauce mixture and half of eggplant. Dollop half of ricotta cheese evenly on eggplant in dish; top with half of mozzarella. Repeat layers with remaining noodles, one-third sauce mixture, remaining eggplant, and remaining ricotta.

### **Eggplant Parmesan Lasagna Recipe | MyRecipes**

This Easy Eggplant Lasagna Recipe can be a Vegetarian Lasagna or a meat lover's delight. It is a great way to use the fresh eggplant from your garden and also works well with frozen eggplant! A comforting and delicious meal that the whole family will enjoy.

### **Easy Eggplant Lasagna Recipe | Vegetarian Lasagna ...**

How to Make Eggplant Lasagna. In a mixing bowl, combine ricotta cheese with egg, remaining 2 tablespoons parsley, 1/2 teaspoon salt, and nutmeg. Refrigerate until ready to assemble lasagna. Lightly grease a deep 9x13 pan. To assemble, spread about 1 cup of meat sauce in the bottom of the prepared pan.

### **Classic Eggplant Lasagna - thestayathomechef.com**

The Best Eggplant Lasagna No Noodles Recipes on Yummly | Eggplant Lasagna, Eggplant Lasagna, Eggplant Lasagna Sign Up / Log In My Feed Articles Plan & Shop Browse Saved Recipes

### **10 Best Eggplant Lasagna No Noodles Recipes - Yummly**

Line the bottom of a 9x13 in (23x33 cm) glass or stoneware casserole dish with a single layer of roasted eggplant slices. Top each slice with the ground beef marinara mixture. Spread the ricotta mixture on top. Sprinkle with shredded mozzarella cheese. Repeat the layers again, with shredded mozzarella last.

### **Low Carb Eggplant Lasagna Recipe (VIDEO!) | Wholesome Yum**

This Low-Carb Eggplant Lasagna recipe is made with eggplant slices, which makes it perfect for those who are following a low-carb or gluten-free diet. It's absolutely delicious, too! I love making lasagna without traditional noodles. Instead, I always make it with zucchini or eggplant slices ...

### **Delicious Low-carb Eggplant Lasagna Recipe (Plus Video ...**

Eggplant Lasagna Recipe. Amount Per Serving . Calories 340 % Daily Value\* Sodium 456mg 19%. Total Carbohydrates 17g 6%. Dietary Fiber 4g 16%. Protein 22g 44% \* Percent Daily Values are based on a 2000 calorie diet. Pair this eggplant lasagna with a fresh salad for a complete vegetarian meal.

### **Eggplant Lasagna Recipe | dLife**

Top the ricotta with half the eggplant, and sprinkle basil and half the mozzarella over the eggplant. Top with a layer of tomato sauce and a layer of Parmesan. Repeat the layers, then add a final layer of lasagna noodles topped with ricotta if any remains, and most importantly with the tomato sauce and Parmesan you set aside.

