

Eggplant & basil parmigiana



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Preparation: about 25 mins **Cooking:** about 50 mins **Serves:** 4–6
Serve as a side dish or with crusty bread for a light meal.

Ingredients:

3 small (about 1kg) eggplants, trimmed and cut into 1cm-thick slices	2 cups good-quality tomato pasta sauce
olive oil cooking spray	1/2 tsp sugar
1 1/2 tbs olive oil	salt and ground black pepper
1/4 cup pine nuts	3/4 cup basil leaves, torn
1 medium brown onion, finely chopped	150g ricotta cheese, crumbled
2 cloves garlic, crushed	100g feta or goat's cheese, crumbled
	100g parmesan cheese, finely grated

Method:

1. Preheat oven to 180°C. Preheat a barbecue or char-grill plate on medium-high heat. Liberally spray eggplant slices on both sides with oil. Barbecue or char-grill eggplant, in batches, for 1–2 minutes on each side or until just tender. Transfer to plate.
2. Heat 2 tsp oil in the frying pan over medium-high heat. Add pine nuts and cook, stirring often, for 1–2 minutes or until golden. Transfer to a plate.
3. Add remaining 1 tbs oil, onion and garlic to pan. Cook, stirring occasionally, for 5 minutes or until onion is soft. Add tomato pasta sauce and sugar. Season with salt and pepper to taste. Simmer sauce for 5 minutes.
4. Layering ingredients in a greased large shallow (8-cup) baking dish, arrange half the eggplant in the base of the dish and sprinkle with half the pine nuts, basil, ricotta, feta or goat and parmesan cheeses. Spoon over half the tomato sauce. Top with the remaining eggplant, pine nuts, basil, ricotta and feta or goat's cheese and tomato sauce. Sprinkle top with remaining grated parmesan. Bake for 25–30 minutes or until hot and bubbling. Serve hot or at room temperature.