

Baby eggplant, tomato & ricotta lasagne



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Preparation 30 mins | Cooking 55 mins | Serves 6

1kg baby eggplants, trimmed and sliced lengthways

Olive oil spray

600g ricotta cheese (from the deli)

¼ tsp dried chilli flakes

4 sheets fresh lasagne

750g jar tomato passata

3 vine-ripened tomatoes, sliced

1 cup grated parmesan

Basil pesto & basil leaves, to serve

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 10-cup capacity (about 8cm deep) baking pan with oil.

STEP 2 Heat a char-grill over high heat. Spray eggplants with oil and char-grill, in batches, for 1-2 minutes on each side until golden and tender. Set aside.

STEP 3 Combine ricotta, chilli flakes and salt and pepper to taste in a bowl. Mix until smooth and well combined. Set aside.

STEP 4 Cover the pan base with a single layer of lasagne sheets, trimming the sheets to fit. Spread with ½ cup tomato passata and top with another layer of lasagne sheets. Spread with ½ cup tomato passata. Top with half of the ricotta and then layer with half of the eggplant. Top with sliced tomatoes, remaining ricotta and remaining eggplant. Spread with the remaining ½ cup tomato passata. Sprinkle with parmesan and spray with oil. Bake for 45-50 minutes until hot and bubbling.

STEP 5 Just before serving, drizzle with basil pesto and scatter with basil leaves. Serve with a green salad if liked.