

## **EGGPLANT LASAGNA**

### **Ingredients:**

2 med. eggplant cut into very thin slices, 1 1/2 lb.  
1 tbsp. veg. oil  
1/2 c. chopped onion  
1 lb. mushrooms sliced  
9 lasagna noodles  
1 (15 1/2 oz.) jar spaghetti sauce  
8 oz. part skim ricotta cheese  
4 oz. shredded part skim Mozzarella cheese, 1 cup  
3 tbsp. grated Parmesan cheese

### **Directions:**

In large non stick skillet sprayed with nonstick cooking spray, brown eggplant slices; set aside. In same skillet in hot oil, cook onion 3 minutes, stirring occasionally. Add mushrooms; cook about 5 to 7 minutes, or until mushrooms are tender, stirring frequently.

Cook lasagna noodles as label directs, omitting salt. Preheat oven to 350 degrees.

In a 11 x 7 inch baking dish, spoon 1/4 cup of sauce. Arrange three alternate layers of noodles, ricotta, mushroom mixture, Mozzarella cheese, eggplant slices, sauce, and Parmesan cheese. Cover and bake about 30 to 40 minutes until heated through.

Makes 8 servings.

### **Recipe Source:**

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