**Vegetarian Sweet Potato Lasagna**   
8-10 Servings

Ingredients:   
2 medium eggplants, sliced into rounds   
3 medium sweet potatoes, chopped and boiled or roasted, then cooled   
3 cups fresh spinach   
2 eggs   
½ cup ricotta   
1 tbsp milk   
1 tbsp olive oil   
1 tsp garlic powder   
¼ tsp chili powder   
¼ tsp salt   
½ cup shredded mozzarella

Sprinkle the eggplant rounds with salt and set aside for 30 minutes to allow to drain. In a medium sized bowl, mash the sweet potatoes and add the eggs, ricotta, milk, and spices. Stir until thoroughly mixed.   
Heat oil in a saute pan over medium heat. Rinse eggplant well and place several rounds into the pan at a time and lightly saute until tender. Repeat until all of the rounds are cooked.   
In a large baking dish create one layer of eggplant rounds and cover with a thin layer of the sweet potato mixture, and then a layer of spinach. Repeat until you have used all of the ingredients, ending with a layer of spinach. Top the lasagna with a thin layer of mozzarella. Cover with foil and bake in an oven at 400 degrees for 30 mins, removing the foil and browning the top in the last 5-10 minutes.