

Eggplant Lasagna - Hold the Noodles

- 3 small or medium eggplants, sliced 1/2" thick, tips discarded
- sea salt and freshly ground black pepper
- 10 oz spinach (4 cups fresh or a large bunch), cooked, very well drained and chopped
- 2-3 scallions, finely chopped
- 2 c cottage or ricotta cheese
- 2 T grated Parmesan cheese
- 1/2 t Italian seasoning
- 1 c grated [Friulano](#) or mozzarella
- 2 c tomato sauce

Cover your baking sheet with parchment paper. Lightly sprinkle the eggplant slices with a little salt and pepper, then roast them, in a 400F oven, for 15 - 20 minutes until golden.

Spread a small amount of tomato sauce on the bottom of a lasagna pan to prevent sticking. Layer half the slightly cooled eggplant slices on the tomato sauce.

In a large bowl, combine the cooled spinach, cottage cheese, Parmesan, Italian seasoning and scallion. Season with salt and pepper to taste. Spread the cheese filling on the layer of eggplant slices. Top with the remaining eggplant slices. Spread the tomato sauce over the eggplant. Sprinkle the Friulano over the top.

If you want, you can now refrigerate the dish, covered, for up to 24 hours. Bake at 350F for 20 minutes or until hot and browned. Serves 6.