

Dominex Eggplant Di Carnevalle



Prep Time: 10 minutes ■ Cook Time: 35 minutes ■ Servings: 6

Ingredients:

- 6 ea. Dominex Eggplant Cutlets
- 20 oz. Frozen Chopped Spinach
- 1 tsp. Salt
- ¼ tsp. Pepper
- 1 Egg
- 1 lb. Ricotta Cheese
- 1 tsp. Parmesan Cheese, grated
- 2 tsp. Oregano Leaves
- 1 tbp. Each Basil and Minced Garlic
- 1 tsp. Oil
- 1 Envelope Dry Spaghetti Mix
- 1 Cup Water
- 6 oz. Tomato Paste
- 1 lbs. Sliced Mozzarella Cheese

Cooking Directions:

Place thawed spinach leaves in sieve and squeeze out excess water. Combine with egg, ricotta, parmesan, oregano, basil, garlic, salt and pepper. Prepare sauce mix using water, tomato paste, dry spaghetti mix and oil. Spread 1/3 of the sauce on the bottom of a greased shallow three (3) quart casserole dish.

Layer Dominex Eggplant Cutlets over sauce; cover with the spinach mixture and a thin layer of sauce. Top with of mozzarella cheese slices and repeat ending with mozzarella.

Cover loosely with foil and bake at 350 degrees for 20 minutes. Uncover and bake for 15 minutes longer, until cheese is melted and browned.