



Bringing You a Whole New Taste
in Eggplant

Dominex Eggplant Di Carnevalle

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 tbsp. Each Basil and Minced Garlic
- 1 tsp. Oil
- 1 Envelope Dry Spaghetti Mix
- 1 ¾ Cup Water
- 6 oz. Tomato Paste
- 1 lb. Sliced Mozzarella Cheese

Cooking Directions:

Place thawed spinach 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 mixture on the bottom of a greased shallow three (3) quart casserole dish.

Layer ½ Dominex Eggplant Cutlets over sauce; cover with ½ of the spinach mixture and a thin layer of sauce. Top with ½ of the mozzarella cheese slices and repeat ending with mozzarella.

Cover loosely with foil and back at 350 degrees for 20 minutes. Uncover and back for 15 minutes longer, until cheese is melted and browned. Serves 6.

Dominex Eggplant

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