



Bringing You a Whole New Taste
in Eggplant

Dominex White Eggplant Lasagna

Ingredients:

- Dominex Eggplant Burger 4 oz (#2101-4), crumbled and/or Dominex Eggplant Cutlets
- Lasagna Pasta
- 2 Alfredo Sauce, 16 oz Jar
- ½ Cup Shredded Parmesan Cheese
- 1 Cup Ricotta Cheese
- 1 Egg, well-beaten
- 1 Container Frozen Spinach, thawed and drained
- 1 Small Onion
- 3 Cloves Garlic, crushed
- Fresh Parsley
- ¼ Cup Bread Crumbs

Cooking Directions:

Cook lasagna pasta according to package directions. Spray a 2 quart casserole dish with pan release. Mix together Ricotta Cheese, parsley, onion, garlic and egg. Pour ¼ cup Alfredo sauce in bottom of pan. Layer White Eggplant Lasagna in two layers:

Alfredo Sauce
Crumbled Dominex Eggplant Burger and/or Dominex Eggplant Cutlets
Spinach
Ricotta Cheese Mixture
Parmesan Cheese
Top with Bread Crumbs

Bake, tightly foiled, in a 350 degree oven for 45 minutes. Remove foil. Bake for 10 additional minutes. Let stand for 5 minutes before serving.

Dominex Eggplant

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