

Eggplant Tomato Lasagna

Ingredients:

- 1 large eggplant, sliced thin (I cut my slices into fourths so we could eat it easier)
- 1 large tomato, sliced thin (I cut these the same as the eggplant)
- 1, 32-ounce container part skim ricotta cheese
- 1.5 cups grated mozzarella cheese
- 1 tsp. minced garlic
- 1/4 cup chopped fresh basil
- 1 jar spaghetti sauce
- 1 tsp. oregano
- 1/2 tsp. salt
- 1/4 tsp. pepper

In a large bowl or kitchen aid mixer, mix ricotta cheese, garlic, basil, oregano, salt and pepper.

In a 9x13 baking dish, layer eggplant, tomato, 1/2 of the ricotta cheese mixture, and 1/2 of the spaghetti sauce. Repeat without the tomato. Bake, uncovered for 45 minutes. Sprinkle mozzarella cheese on top and bake for another 15 minutes.

Remove, let stand about 10 minutes, and ENJOY!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"I never met a lasagna I didn't like." - Jim Davis