

## **Eggplant Lasagna with Herbs** – from Ann Lugg, Pioneer Unit member

1 large eggplant  
1 pint tomato sauce  
½ large onion, diced  
2 cloves garlic, minced  
Olive Oil  
¼ cup red wine  
½ tsp dried oregano  
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½ tsp ground turmeric  
1 small bell pepper, cut into ¾ inch pieces  
½ cup black olives, coarsely chopped  
7 lasagna noodles  
Mozzarella.  
Parmesan

### **Instructions**

#### **Eggplant**

Preheat broiler

Cut eggplant into ½ inch rounds and brush both sides generously with olive oil

Place on baking sheet and place under broiler until browned and softening.

Flip eggplant pieces and repeat. You may need to brush some eggplant pieces with more olive oil. You want the eggplant to be soft all the way through.

#### **Tomato sauce**

Saute onion in olive oil.

Add garlic.

Saute a couple more minutes.

Add tomato sauce. Add ¼ cup red wine when it comes to a boil. Reduce heat.

Add herbs, turmeric and salt.

Cook about 10 minutes, then add bell pepper and olives.

Cook over low heat until bell pepper is soft.

#### **Pasta**

Cook the pasta according to directions.

In an 8x8 inch pan, layer pasta, eggplant slices, sauce, and cheese, ending with cheese.

I always make a second layer of pasta, sauce, and cheese, so there are two layers with eggplant and one with just pasta, sauce and cheese.