

Eggplant Lasagna with Late-Summer Tomato Sauce

Ukrop's Cafe

- 1 large eggplant
- 2 cups late-summer tomato sauce
- 3 sheets of fresh pasta
- 2 packages of firm tofu
- 2 T. pesto sauce
- 1 cup mozzarella cheese
- Fresh basil – 1 small bunch
- ½ cup olive oil

Late-Summer Roasted Tomato Sauce

- 10 lb ripe tomatoes
- 2 T. olive oil
- 2 T. granulated garlic
- Salt and pepper

Cut the stem end of the tomato and cut into eight wedges. Place in a large bowl and toss with the garlic, olive oil, salt and pepper. Place on a large baking sheet and bake at 300 for about 3-4 hours (or until almost all of the liquid is cooked off. Place tomatoes in blender container and liquify. Adjust seasoning with salt and pepper. If sauce is too thin, pour sauce into saucepan and reduce until desired consistency. This makes about 5 cups of sauce. I recommend that you do a large amount of tomatoes so that you can freeze some of the extra.

Prepare the Eggplant

Peel the eggplant and slice it lengthwise into ¼" slices. Place on baking sheet (on top of parchment paper – this makes the pan soooo much easier to clean). Brush the eggplant with olive oil and place in a 450-degree oven for 5 minutes. Turn over and brush with olive oil again. Bake an additional 5 minutes. Turn on the broiler and place the eggplant under the broiler until lightly golden brown. Set aside and let cool slightly.

Creamy tofu filling

Place the tofu, pesto sauce, salt and the fresh basil in a blender and process. If the mixture is too thick, add a small amount of water to thin.

Assemble the Lasagna

Place 1/4 of the sauce on the bottom on an 8-inch pan. Top with ½ of the eggplant. Place ½ of the creamy tofu mixture over the eggplant and top with a sheet of fresh pasta. Add another 1/4 of the tomato sauce and top with ½ of the cheese. Add another layer of sauce, eggplant, tofu, pasta, and sauce. Bake in a 350-degree oven for 20 minutes. Place remainder of the cheese on top and bake for another 10 minutes. Cool slightly and serve. Serves 4.

Jean Monaco, Manager
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