



Three Cheese Eggplant Pasta Bake with Salad

Prep Time: 30 min

Cook Time: 25 min

Serves: 4

NUTRITION FACTS, PER SERVING:

603 Calories

19.7 g fat

932 mg sodium



INGREDIENTS: ** Items not included in kit

- 2 medium eggplants
- Non-stick Cooking Spray**
- Salt & black pepper, to taste**
- 1 lb. penne pasta
- Pinch salt**
- 1 TB olive oil**
- 1 cup onion, diced
- 1/3 cup celery, diced
- 2 garlic cloves, peeled and minced
- 1 (28 oz.) can crushed tomatoes
- Pinch of sugar, about 1/8 tsp sugar**
- Three Cheese Blend (1 cup shredded cheddar cheese, 1/4 cup parmesan cheese, 1 cup shredded mozzarella cheese)
- 3 TB basil pesto
- Cucumber, sliced
- Carrot, sliced
- Salad Greens
- Favorite salad dressing**

DIRECTIONS:

1. Preheat oven to broil. Coat a large baking sheet with **non-stick cooking spray**.
2. Wash and trim the ends of the **eggplant**. Slice eggplant into 1/4 inch slices. Place the slices onto the prepared baking sheet in a single layer. Season the slices with a **pinch of salt and black pepper**. Cook under the broiler for 2-3 minutes each side, until soft but not crispy. You may need to do this in 2 batches if not all the slices fit on one baking tray.
3. Bring a large pot of water to a boil, add a **pinch of salt** and cook **penne** according to package directions for 1 minute less than al dente. When done, drain and set aside.
4. In a large pan, heat **1 TB olive oil** over medium heat, add **diced onions** and **diced celery**, season with **salt & pepper to taste**, and cook for 3 minutes. Add **2 garlic cloves minced, can of crushed tomatoes, 1/8 tsp sugar** and stir to combine. Reduce heat to a simmer and cook uncovered for 5 minutes, stirring occasionally. In whichever pan is larger, combine the cooked pasta and the tomato sauce and toss to evenly coat.
5. Preheat oven to 375 degrees. Spray a large baking dish with **non-stick cooking spray**. Place 1/3 of the **cooked eggplant** in a single layer in bottom of the dish, smear **1 TB of basil pesto** on top of eggplant slices, top with **1/3 of the pasta/sauce mixture**, top with **1/3 of the Three cheese Blend**, and repeat twice more. Bake for 20-25 minutes or until cheese is melted and bubbly.
6. Toss the **sliced cucumber, sliced carrot** and **salad greens** with your **favorite salad dressing**.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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