



Three Cheese Eggplant Pasta Bake

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)
- 1/4 cup basil pesto

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 **1/3 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.

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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