

# Eggplant Lasagna

**Calories:** 168 kcal

**Servings:** 2

**Time:** 55 Mins

## Ingredients

- 1.00 tbsp Basil (fresh)
- 20.00 g Brown Onion (chopped)
- 1.00 tbsp Dried Oregano
- 1.00 clove Garlic (crushed)
- 1.00 tbsp Olive Oil
- 120.00 g Premium Mince Beef
- 60.00 g Tomato (chopped)
- 1.00 whole Ultra Lite Beef Sachet
- 0.50 cup Water

## Instructions

1. Sauce:
2. Heat oil in frying pan, cook onion and garlic, stirring until onions softens.
3. Add beef to pan, cook stirring, until beef browns.
4. Add chopped tomato, stir in sachet and water and bring to a boil.
5. Reduce heat, simmer, uncovered about 25 minutes, or until sauce thickens.
6. Remove from heat, stir in herbs.
7. Lasagna:
8. While sauce is simmering, cut eggplants into slices, grill or barbecue until just tender.
9. Preheat oven to 180C (355F)
10. Boil, steam or microwave spinach until wilted. Drain and cool for 10 minutes.
11. Once cooled, use hands to squeeze as much liquid as possible from spinach.
12. Combine spinach, ricotta and egg in a bowl.
13. Spread 1/3 of the sauce over base of an ovenproof dish. Top with half of the eggplant, then half of spinach mixture, then another 1/3 of sauce, remaining eggplant and remaining spinach mixture.
14. Spread remaining sauce over the top and sprinkle with grated cheese.
15. Bake, uncovered, in oven for 20 minutes, or until top browns lightly.
16. Stand for 10 minutes before serving.