

# Eggplant and Pasta Casserole

Courtesy of Jan D'Atri



Serves 4

*1 large or 2 medium eggplant, peeled and cut in ½ inch thick slices*  
*½ pound spaghetti or linguine*  
*1 (24-ounce) jar **Costantino's Kitchen Tomato Basil Pasta Sauce***  
*1 (16-ounce) container whole milk ricotta*  
*8 ounces shredded mozzarella*  
*1 cup fresh grated Parmesan cheese*  
*Salt and water for boiling water*

## Directions:

- In a large pot, bring 5 quarts of water and 1 tablespoon of salt to boil.
- Drop slices of eggplant into pot and cook for 8 minutes or until softened.
- Remove with slotted spoon and place on paper towel to drain.
- Replace water with fresh water and salt. Bring to boil and cook pasta according to package instructions. Drain pasta and set aside.
- Spoon a thin layer of pasta sauce in the bottom of 8x8 inch casserole dish.
- Layer half of the eggplant slices, ricotta, spaghetti, mozzarella, Parmesan and pasta sauce. Repeat layers, reserving Parmesan cheese. Bake at 350 degrees for 20 minutes.
- Top with Parmesan cheese and bake for another 5 minutes.

