



## Gluten-Free Eggplant Lasagna

with Arugula Salad



30-40min



2 Servings

In our hearty, cheesy gluten-free eggplant lasagna, broiled eggplant slices stand in for the usual noodles. While the eggplant slices are browning, whip up the ricotta and mozzarella filling, and simmer a garlicky tomato sauce. Layer the eggplant slices, cheeses, and tomato sauce in a baking dish, and broil to golden brown, bubbly perfection in just 5 minutes! A peppery arugula salad completes

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## What we send

- garlic
- Italian seasoning
- eggplant
- whole-peeled tomatoes
- red wine vinegar
- baby arugula

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 560.0kcal, Fat 41.9g, Proteins 22.6g, Carbs 24.3g



### 1. Broil eggplant

Preheat broiler with top rack 4-6 inches from heat. Lightly **oil** a rimmed baking sheet. Trim stem from **eggplant**, cut crosswise into ¼-inch thick slices. Arrange in a single layer; brush generously with **oil** on one side. Season with ½ **teaspoon salt** and **a few grinds pepper**. Broil, turning once, until lightly browned and softened, 10-12 minutes (watch closely).



### 4. Make filling

In medium bowl, combine **ricotta**, **all but ⅓ cup mozzarella**, **1 teaspoon of the Italian seasoning** (save rest for own use), ½ **teaspoon salt**, and **a few grinds pepper**. Lightly **oil** a small (such as 8-inch) baking dish. Spoon ¼ **cup tomato sauce** into the bottom of the dish.



### 2. Prep ingredients

Meanwhile, coarsely grate **mozzarella**. Peel and finely chop **2 large cloves garlic**. Cut **tomatoes** in their can with kitchen shears until finely chopped.



### 5. Bake

In baking dish, arrange **half the eggplant** in an even layer. Dollop **ricotta filling** over eggplant. Top ricotta with **remaining eggplant slices**. Spoon **remaining tomato sauce** over top and sprinkle with **reserved mozzarella**. Broil until cheese is golden and tomato sauce is bubbling, about 5 minutes (watch closely). Let cool for 5 minutes while you make the salad.



### 3. Make sauce

In a small saucepan, warm **2 teaspoons oil** over medium heat. Add **garlic** and cook until fragrant, 1 minute. Add **tomatoes and their juices** along with **2 teaspoons of the Italian seasoning**. Simmer until thickened, about 8 minutes. Season to taste with **salt** and **pepper**.



### 6. Make salad & serve

In a medium bowl, whisk **vinegar** with **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **arugula** and toss gently to combine. Serve **eggplant lasagna** with **salad**. Enjoy!