



## Gluten-Free Eggplant Lasagna

with Arugula Salad



30-40min



4 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

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

## 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** 2 rimmed baking sheets. Trim **eggplant** stem, then slice  $\frac{1}{4}$ -inch thick. Divide between sheets in a single layer; brush well with **oil** on one side. Season eggplant on each sheet with  $\frac{1}{2}$  **teaspoon salt** and **a few grinds pepper**. Broil 1 sheet at a time, until lightly browned and softened, 10-12 minutes.



### 4. Make filling

In medium bowl, combine **ricotta**, **all but  $\frac{2}{3}$  cup mozzarella**, **1 teaspoon of the Italian seasoning** (save rest for own use),  $\frac{1}{2}$  **teaspoon salt**, and **a few grinds pepper**. Lightly **oil** a medium or large (such as 9-by-13 inch) baking dish. Spoon **1 cup tomato sauce** into the bottom of the dish.



### 2. Prep ingredients

Meanwhile, coarsely grate **mozzarella**. Peel and finely chop **4 large cloves garlic**. Cut **tomatoes** in their cans with kitchen shears until finely chopped.



### 5. Broil

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 eggplant and sprinkle with **reserved mozzarella**. Broil until cheese is golden and tomato sauce is bubbling, about 5 minutes (watch closely). Let cool 5 minutes while you make the salad.



### 3. Make sauce

In a medium saucepan, warm **2 tablespoons oil** over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Add **tomatoes and their juices** along with **4 teaspoons of the Italian seasoning**. Simmer until thickened, about 12 minutes. Season to taste with **salt** and **pepper**.



### 6. Make salad & serve

In a medium bowl, whisk **vinegar** with  $\frac{1}{4}$  **cup oil**. Season to taste with **salt** and **pepper**. Add **arugula** and toss gently to combine. Serve **eggplant lasagna** with **salad**. Enjoy!