

*From the kitchen of David and Jennifer Deaven*

5. Bake 375F for 35min or until bubbly. Rest for 5-10min before serving to allow juices to combine and the dish to firm up.  
Servings: 6  
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## Vegetarian/Eggplant Casserole

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- A: 2 medium eggplant, cut into slices  
2t canola oil  
B: 1 onion, chopped  
C: 2T olive oil  
2c garlic, sliced thin  
2t oregano  
D: 28oz tomatoes  
E: 1T red wine vinegar  
1/2C basil leaves  
1/2t salt & pepper  
F: 1/2C parmesan cheese
1. Place (A) on baking sheet, coating eggplant with oil. Bake 450F 10 minutes, then flip and bake 8 min more.
  2. Saute (B) in large pan. When onion is translucent, add (C), saute 30 seconds. Add (D), simmer for 15 min.
  3. Add (E), and mix to combine.
  4. Arrange layers in 6x10 baking pan: sauce, eggplant, cheese. Finish with sauce and cheese.



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