Eggplant Lasagna

Makes 6 servings

1 green bell pepper, sliced into ¼ inch rings

1/3 c. sliced black olives

Olive oil, for greasing pan and coating eggplant

1 large eggplant, cut into ½ inch slices, salt both sides generously and allow to sweat on paper towels for about 20 minutes; rinse well and pat dry before proceeding

1 c. ricotta

3 large egg whites, lightly beaten

¾ c. grated Parmesan

2 Tbsp. chopped fresh basil

2 Tbsp. chopped parsley

1 pinch cayenne

1 c. tomato sauce, divided

4 oz. mozzarella cheese, grated

* Preheat oven to 400 degrees F., and grease a 9” square baking dish
* Arrange rinsed eggplant on a baking sheet, brush both sides lightly with olive oil; Bake until soft and golden, ~20 minutes; transfer to a plate to cool
* Set oven to 350 degrees F.
* Toss peppers with olive oil and spread out on a baking sheet, bake 10 min.
* In a large bowl mix ricotta, eggs, ½ Parmesan, basil, parsley, cayenne, and salt
* In baking dish, arrange ½ eggplant , ½ ricotta mixture, ½ tomatoes, ½ peppers, ½ olives, ½ mozzarella – repeat this layering. On top of the last layer of mozzarella, sprinkle with the rest of the Parmesan.
* Cover and bake for 30 minutes. Remove cover and bake for 15 minutes more, until lightly golden and bubbly.