

CHEESY EGGPLANT BAKE



Serves 4-6



Prep Time 10 minutes



Cook Time 45 minutes



INGREDIENTS

- 1 large or 2 small eggplants
- 1-2 Tbsp oil
- ½ x 350 g bag **Wattie's Frozen Free-Flow Spinach**
- 400 g can **Wattie's Chopped Tomatoes with Roasted Garlic and Onion**
- 1-2 cups grated Edam cheese
- ¼ cup breadcrumbs, fresh or dried

METHOD

1. Cut 1/2 -1 cm circles of eggplant and place on a lined baking tray. Brush with oil and place under the grill. When the eggplant has browned turn and repeat. Remove from the oven and turn the oven to the bake function, 180°C.
2. Layer half of the eggplant slices over the base of a 2 litre ovenproof dish. Scatter the **Wattie's frozen Free-flow Spinach** over and pour over the **Wattie's Tomatoes with Roasted Garlic and Onion**

- ¼ cup finely grated Parmesan cheese (optional)

. Sprinkle over half of the cheese and top with the remaining eggplant slices. Sprinkle with breadcrumbs, remaining cheese and Parmesan cheese.

3. Bake for 30-35 minutes and serve as a light lunch or as a vegetable side dish.

TIPS

When eggplants are out of season use sliced courgettes.