Eggplant Lasagna

2 medium eggplants

½ lb. Italian Sausage

1 container ricotta cheese

½ c. parmesan cheese

2 eggs

1 tsp. dried parsley

2 tsp. garlic powder

2 c. marinara sauce

1 c. shredded mozzarella cheese

Remove sausage from casing and cook in skillet until browned.

Combine ricotta, parmesan, eggs, parsley and garlic powder.

Cut eggplant in half, lengthwise and scoop out some of the inside, leaving a 1/2 inch border around edges.

Cut eggplant in half, lengthwise. Scoop out inside leaving a 1/2 inch border around edges.

Divide ricotta mixture evenly between eggplant halves.

Spoon sausage over ricotta.

Top with remaining marinara and mozzarella cheese. ​

Cover dish with foil. Bake 45 minutes at 350. Remove foil and bake another 15 minutes.