Eggplant Lasagna

3 large eggplants

1 teaspoon salt

2 tablespoons olive oil, spray olive oil or ghee

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1 onion, diced

4 garlic cloves, rough chopped

6 ounces baby spinach

1/4 teaspoon each salt and pepper

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16-ounce tub of whole milk ricotta

1 large egg

1/4 cup chopped fresh basil

1/2 teaspoon salt

1/4 teaspoon nutmeg

1/4 teaspoon pepper

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24-ounce jar marinara sauce, about 3 cups

8 no-boil lasagna noodles

1– 1 1/2 cups grated mozzarella

1/4– 1/3  cup pecorino

1/4–1/2 teaspoon chili flakes

Slice eggplant lengthwise into 1/2" slices.

Lay on paper towel lined baking sheets and sprinkle both sides with salt.  Let sit 20 minutes.

Brush or spray with olive oil and roast 30 minutes at 400.

Saute onion in a skillet until soft and tender.  Add garlic and cook 1 minute.

Add spinach, salt and pepper and cook until wilted.

Stir together ricotta, egg, salt, pepper and basil.

Pour 3/4 cup marinara in the bottom of a greased 9x13"baking dish.

Place noodles over sauce.

Top with a thin layer of marinara and half of the eggplant.

Spread half of the ricotta mixture over eggplant.

Spoon all of the spinach mixture over the top.

Sprinkle with 1/2 cup mozzarella and 2 T. pecorino.

Add another layer of noodles and marinara.

Add remaining eggplant and ricotta.

Top with marinara and sprinkle with chili flakes.

Top with 1/2 cup mozzarella and 2 T. pecorino.

Cover with foil and bake 45 minutes at 375.  Uncover and bake 10-15 minutes longer.