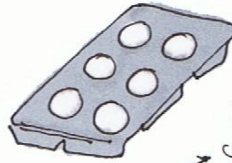


Mini Eggplant Lasagna and Rosalinis

Makes 6 servings of each

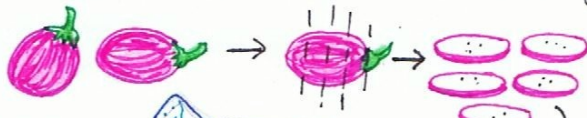
1 Brush a 6-cup large muffin tin with olive oil, and pre heat oven to 365°



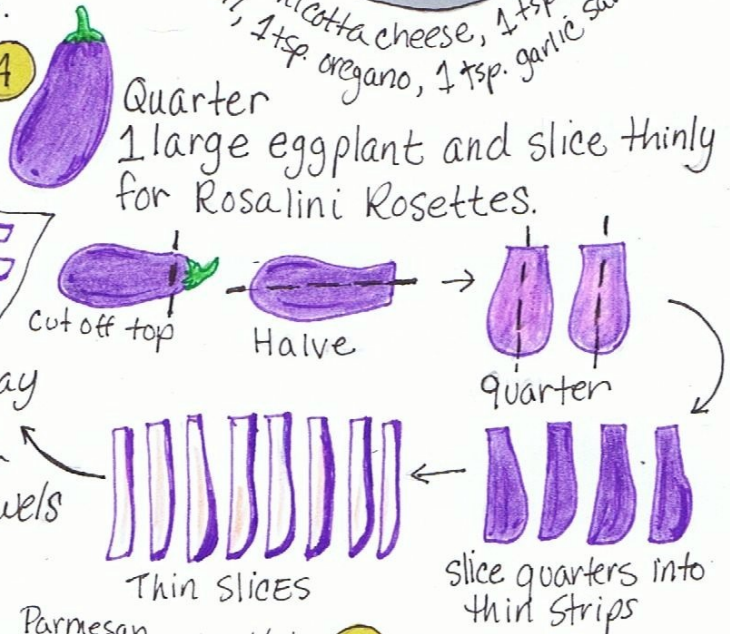
2 In a Bowl Mix together:
 1 egg, 15 oz. Ricotta cheese, 1 tsp of thyme, 1/2 c. 1 tsp. basil, 1 tsp. oregano, 1 tsp. garlic salt/pepper.



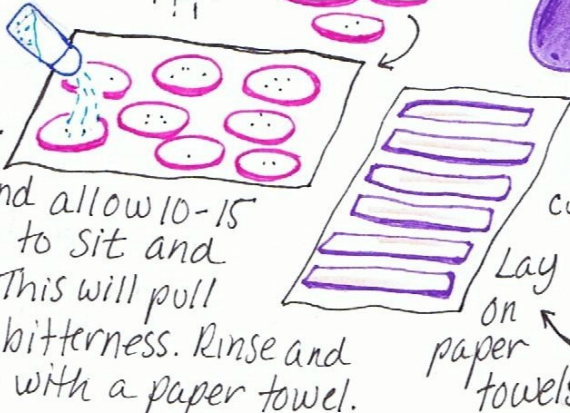
3 Slice 2 palm-sized eggplants into thin coins for Lasagna.



4 Quarter 1 large eggplant and slice thinly for Rosalini Rosettes.



5 Salt eggplant slices and allow 10-15 minutes to sit and sweat. This will pull out any bitterness. Rinse and pat dry with a paper towel.



6 Eggplant Lasagna Assembly:

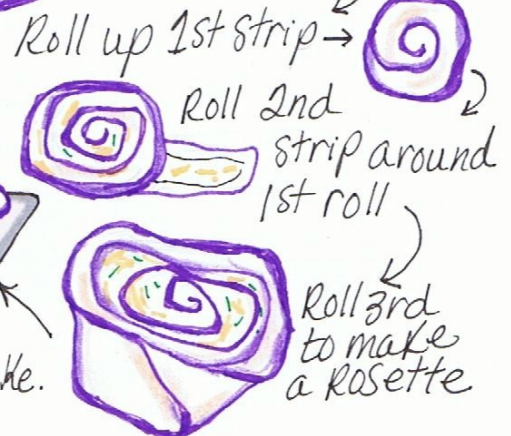
Layer ingredients in order in oiled muffin tin. AT least 3-4 layers.

It's ok if it goes higher then cup level they cook down.



7 Rosalini Rosettes:

Spread Ricotta cheese and sprinkle with mozzarella cheese on 3 strips of eggplant



9 Garnish with Basil and Sauce



Serve these Eggceptional dishes warm.



10 Place in tin and make 5 more then bake.



RECIPE BY K. KARAVIAS/STICKLAFORKINH!

