



## Stuffed Eggplant



This recipe calls for:

### Traditional Sauce

Tomato, Garlic & Onion Sauce

Chunky Marinara Pasta Sauce

Prep time

**25 minutes**

Cook time

**60 minutes**

Servings

**4**

### Ingredients

- 2 medium eggplants
- 1 lb. ground beef - (optional)
- 1 Tbsp. olive oil
- 1 medium onion, finely diced
- 4 cloves garlic, minced
- 8 ounces baby bella mushrooms, finely diced
- 1 cup Ricotta cheese

1 egg  
1 jar RAGÚ® Old World Style® Traditional Sauce  
8 ounces shredded Mozzarella  
salt and pepper to taste

## **Instructions**

1. Preheat oven to 400°F. Slice eggplant longways into 1/4-inch slices. Sprinkle with salt. Let sit for 10 minutes to drain excess water. Pile eggplant slices in an 8x8 oven-safe baking dish. Cover with foil and cook 10 minutes until pliable, but not all the way cooked through. Remove and pat dry.
2. Meanwhile, brown ground beef over medium heat, if using. Drain and set aside.
3. Heat olive oil over medium heat. Add onions and garlic. Sauté until onions begin to go translucent, approximately 5 minutes. Add mushrooms and cook another 5 minutes, until excess liquid from mushrooms has evaporated. If using ground beef, add the onion and mushroom mixture to the ground beef. Add salt and pepper to taste.
4. Stir Ricotta and egg together until fully combined. Coat one side of each eggplant slice with Ricotta. Add onion and mushroom mixture, then roll up.
5. Wipe out your 8x8 baking dish, then coat the bottom with sauce. Add eggplant rolls, then coat with remaining sauce. Sprinkle with shredded Mozzarella. Bake covered for 50 minutes. Remove cover and bake for 10 minutes more.