

GRILLED EGGPLANT LASAGNA

4 servings

Guests could make their own lasagna if you serve the vegetables on platters. This is a bit of an ad hoc meal. Leftovers are easily put together for more lasagna or do as I did, eat the cheesy eggplant for snacks, chopped up in your morning omelet, or as my husband Dave would, between big toasted baguette slices. If you use baby or young eggplant, you can skip the peeling. No gas or charcoal grill? Grill indoors or sauté or broil or bake the vegetables. (*Notes for Vegan and/or Gluten-Free versions below.*)

- 4 cups fresh spinach
- 1 eggplant, trimmed, peeled, and sliced into 1/2 inch pieces (no salting/draining needed) *My eggplant was about 3/4 pound untrimmed and unpeeled.*
- 2 medium zucchini, trimmed sliced lengthwise into 1/4-inch to 1/3-inch pieces
- Olive oil
- Kosher salt and fresh ground pepper
- 8 -10 slices fresh mozzarella (approximately 1/2 pound or 8 ounces)
- 3 cups marinara sauce, homemade or store bought-or to taste, warmed*
- 12 fresh basil leaves, optional, or 2 tablespoons dried basil
- Crushed red pepper, optional
- Grated [Parmesan cheese](#)

1. **Preheat grill** to medium high.
2. **Divide the spinach** between the four dinner plates and set aside.
3. **Brush eggplant and [zucchini](#) very well with olive oil**; sprinkle with salt and pepper.
4. **[Grill until browned on one side and and turn–3-5 minutes per side for eggplant–perhaps half that time for the zucchini.](#)** Add a slice of mozzarella to each eggplant slice. Close grill, if possible, to melt cheese. Remove vegetables (zucchini will be first) to a platter when brown on both sides and tender and when cheese is melted on eggplant.
5. **Warm marinara sauce** while vegetables grill.
6. **To assemble:** Layer eggplant with cheese, a big spoonful of marinara, a basil leaf or a sprinkle of dried basil, (if using), crushed red pepper (if using), grated

Parmesan, and zucchini; repeat for each serving or as desired. Each of my stacks seemed to come out a little differently! Serve hot, warm, or at room temperature with bread, if desired. (Skip for Gluten-Free version.)

*If you buy marinara, try to find a brand without too much sugar; I like Rao's. It's expensive, but it's worth the cost if you really need to save time or don't want to cook indoors.

VEGAN OR GLUTEN-FREE: This recipe is naturally Gluten-Free (check purchased marinara and cheeses for gluten); skip the additional bread, of course. For a vegan version, skip the cheese and use crispy bread crumbs browned in olive oil and/or grilled mushrooms between the vegetable layers. Top with more browned crumbs and toasted, chopped walnuts or pine nuts. For both vegan and Gluten-Free, layer with finely chopped toasted nuts/grilled mushrooms only or use Gluten-Free bread crumbs.

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