

# Aubergine Stacks

I love these yummy stacks and although they require a few steps the results are so worth it. The presentation is just beautiful.

2 servings as a main dish

## Stacks Ingredients

- 2 medium aubergine sliced into  $\frac{1}{2}$  inch slices, salted lightly, and laid on paper towel to drain
- Olive Oil
- Sea Salt
- Vegan herb pesto, store-bought or prepared
- Vegan ricotta, store-bought or prepared

## Sauce Ingredients

- 4 large tomatoes and 1 TBL of tomato paste or 1 can of chopped tomatoes
- 2 teaspoons of maple syrup
- 1 bunch of fresh basil, a sprig or two reserved for topping
- Red pepper flakes
- Sea salt
- Fresh Ground Pepper

## Directions

1. Preheat oven to 400 degrees
2. Heat heavy skillet over medium heat, add just enough oil to coat bottom, saute eggplant slices 3-4 mins aside to lightly brown. Slices should still hold shape but be slightly softened. Set aside until all are complete.
3. As the eggplant cooks begin preparing sauce.
4. In a heavy medium saucepan add a splash of olive oil,

red pepper flakes, and tomatoes. Cook and stir until tomatoes collapse and begin to form a sauce.

5. Add tomato paste, maple syrup, and salt and pepper to taste. The sauce should be a bit runny not thickened.
6. In a casserole dish place the first layer of precooked aubergine slices. Top each with a spoonful of vegan pesto. Cover with the next slice and top that slice with a spoonful of vegan ricotta.
7. Add final slice and cover all stacks with tomato sauce
8. Bake 35-40 minutes, top each stack with fresh basil sprig.
9. Serve alongside pasta, polenta, quinoa, or rice.

Enjoy!