



# Noreen's Kitchen

## Ravioli & Eggplant Bake

### Ingredients

1, 16 ounce bag frozen cheese ravioli  
1 quart pasta sauce

1 large or 2 small eggplants, washed & sliced  
2 cups shredded mozzarella cheese

### Step by Step Instructions

Prepare eggplant by washing and slicing into 1/2 inch slices. Lay slices on a baking sheet lined with parchment or foil and salt both sides of each slice. Cover and allow to rest for at least 2 hours. After resting the eggplant should be slightly soft and a bit of water should have wicked out. Rinse well under cold running water and dry on paper towel.

Preheat oven to 350 degrees.

Place eggplant slices in the bottom of a 9 x 13 casserole or baking pan.

Top with 2 cups of pasta sauce.

Place frozen ravioli on top of the eggplant layer, spreading out evenly.

Top ravioli with remaining pasta sauce.

Sprinkle mozzarella cheese on top of the casserole.

Cover with a sheet of parchment and then with foil. This will help the dish cook properly and avoid the tomato sauce from coming into contact with the foil which can cause pitting.

Bake for 1 hour.

Remove from oven and uncover. Allow to rest for 10 minutes before serving.

Enjoy!