



**READY TO COOK**  
BY HARRIS FARM

# COTTAGE CHEESE AND EGGPLANT LASAGNE WITH TOMATO AND BASIL SAUCE



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

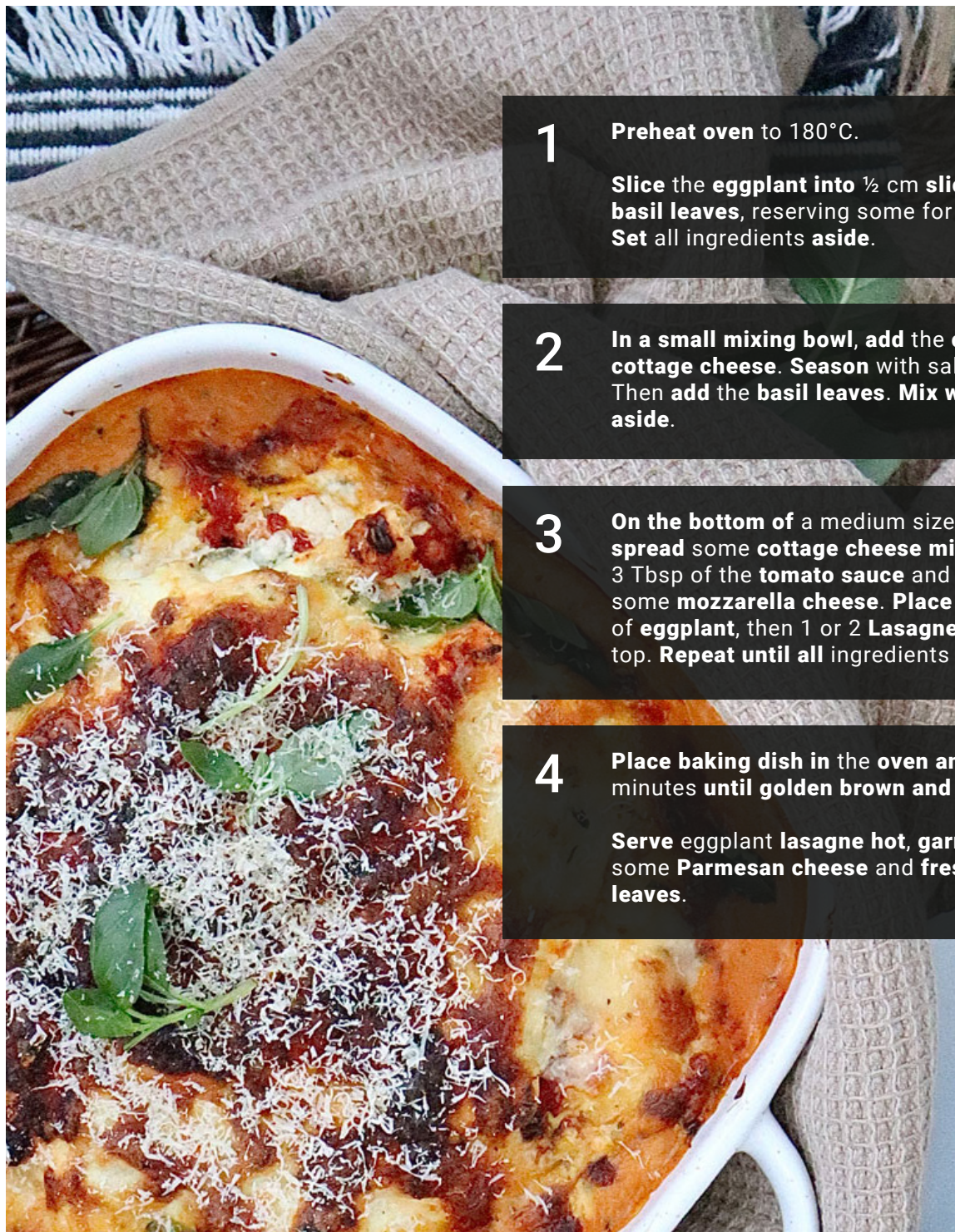
## INGREDIENTS:

- > 200ml Cooking Cream
- > 500g Cottage Cheese
- > 1 Eggplant
- > 500g Tomato Basil Sauce
- > ½ Bunch Basil
- > 250g Mozzarella Cheese
- > 250g Lasagne Sheets

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Parmesan Cheese
- > Salt and Pepper

# METHOD – GET COOKING!



1

**Preheat oven** to 180°C.

**Slice** the **eggplant** into ½ cm **slices**. **Tear** the **basil leaves**, reserving some for garnishing. **Set** all ingredients **aside**.

2

**In a small mixing bowl**, add the **cream** and **cottage cheese**. **Season** with salt and pepper. Then add the **basil leaves**. **Mix well** and **set aside**.

3

**On the bottom of** a medium sized **baking dish**, **spread** some **cottage cheese mixture**, **top with** 3 Tbsp of the **tomato sauce** and sprinkle with some **mozzarella cheese**. **Place** 1 or 2 slices of **eggplant**, then 1 or 2 **Lasagne sheets** on top. **Repeat until all** ingredients are **finished**.

4

**Place baking dish in the oven** and **cook** for 45 minutes **until golden brown and soft**.

**Serve** eggplant **lasagne hot**, **garnished with** some **Parmesan cheese** and **fresh basil leaves**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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