

# Black Skull Eggplant



## Ingredients:

2 large eggplants, sliced into 1/4-inch thick rounds  
2 cups ricotta cheese  
1 1/2 cups shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
2 cups marinara sauce  
1 tsp dried basil  
1 tsp dried oregano  
Salt and pepper to taste  
Olive oil for brushing

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## Instructions:

Preheat the oven to 375°F (190°C). Lightly brush eggplant slices with olive oil and roast on a baking sheet for 15-20 minutes until soft.

In a bowl, mix ricotta cheese, half of the mozzarella, Parmesan cheese, basil, oregano, salt, and pepper.

In a baking dish, spread a thin layer of marinara sauce. Layer roasted eggplant slices, followed by the cheese mixture and more marinara sauce.

Repeat layers, finishing with marinara sauce and the remaining mozzarella on top.

Bake for 25-30 minutes until bubbly and golden. Let cool slightly before serving.

Enjoy this easy and delicious vegetarian eggplant lasagna!