



TEAM FOUR
FOODSERVICE



Chicken And Eggplant Lasagna

Yield: 10 servings

Ingredients:

4 Barilla® lasagne chef sheets
5 Tbsp extra virgin olive oil
1 Medium onion, diced
1 1/2 Lb chicken breast, diced
1 Eggplant, diced
1 1/2 Cup roasted red pepper
15 OZ Ricotta
48 OZ CAN San marzano tomatoes, crushed
1/2 CUP White Wine
1 CUP Mozzarella, shredded
1/2 CUP Parmigiano, grated
1/4 CUP Parsley, Chopped
Salt & black pepper to taste

Directions:

1. Preheat oven to 425° f.
2. In a skillet over med./High heat add ½ of the olive oil and chicken. Cook for 3-4 min. Or until golden brown and fully cooked . Remove chicken from the skillet and set aside.
3. Add remaining olive oil to the skillet with onion. Cook for 1-2 min., Then add eggplant. Cook or an additional 2-3 minutes.
4. Add wine and cook until wine is reduced by half.
5. Add tomatoes, red pepper and bring to a simmer and return the chicken to tomatoes and eggplant.
6. Meanwhile, spray ½ hotel pan with cooking spray. Pour 1 cup of sauce mixture on the bottom of the pan. Layer with lasagna sheet, then top with 1 cup of sauce, ½ cup ricotta, and 2 tbsp. Of parmigiano. Repeat for 2 more layers.
7. On the top layer add remaining sauce, parmigiana, and mozzarella. Cover with foil. Bake for 45 minutes, then uncover and bake for 10 min.
8. Let rest for 15 min. Garnish with parsley.

Recipe and photo courtesy of Barilla