

Lamb and Eggplant Lasagna

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This dish takes time to prepare, but the results are phenomenal—tons of cheesy, flavorful layers with an unbeatable sauce.

Ingredients:

30 (1/4-inch thick) sliced eggplant
3 cups all-purpose flour
3 eggs, beaten with 2 tablespoons milk
3 cups fine bread crumbs
1 cup vegetable oil, divided
1 pound feta cheese, crumbled
2 cups prepared béchamel or Alfredo sauce
12 ready-to-use lasagna slices
Sauce:
2 tablespoons olive oil
1 pound ground lamb
2 teaspoons red pepper flakes
Sea salt, to taste
2 cups finely chopped onion
½ cup finely chopped celery
½ cup finely chopped carrot
1 tablespoon chopped garlic
3 cups beef broth
2 (15-ounce) cans chopped tomatoes
1 (6-ounce) can tomato paste
2 sprigs fresh thyme
2 Bay leaves
2 teaspoons dried oregano
2 teaspoons dried basil
¼ cup grated Parmesan cheese

Directions:

1) Prepare the sauce: Heat oil in a large pot over medium. Add lamb; season with red pepper and salt. Brown on all sides, turning occasionally, about 5 minutes. Add onion, carrot, and celery; cook until softened, about 3 minutes. Add garlic and cook 1 minute. Add remaining ingredients, except cheese, to pot; whisk well to mix. Bring to a boil over high heat; reduce to a low simmer and cook, covered, 2 hours. Whisk in cheese; cool to room temperature.

2) Prepare the eggplant: Coat eggplant slices in flour; dip into egg mixture; dip into bread crumbs. Shake off excess. Heat ½ cup of vegetable oil in a large pan over medium-high. Add eggplant in small batches; cook until golden and crisp, turning once, about 5 minutes total. Remove eggplant to paper towels; repeat with remaining slices.

3) Preheat oven to 375°F. Assemble the lasagna: Lightly grease a lasagna baking pan. Spread 2 cups prepared lamb sauce over bottom of pan. Crumble ¼ cup feta cheese over sauce. Layer 10 slices eggplant over cheese. Cover with a layer of lasagna slices. Repeat with remaining ingredients to form 3 layers total.

4) Spread béchamel sauce over the top of lasagna; sprinkle with any remaining cheese.

5) Bake until golden and bubbly, about 45 minutes. Serve warm.