**No Pasta Lasagne**

**Ingredients**

500g mince

Olive oil

1 onion

3 cloves of garlic

1 carrot

1 zucchini

400g diced tomatoes

½ cup spinach

Fresh herbs (optional)

1 large eggplant

350g fresh ricotta

1 egg

¼ teaspoon nutmeg

250ml milk (add gradually)

50g cheese

**Method**

Preheat oven to 200 degrees.

Slice the eggplants thinly and salt heavily. (An easier option is to buy 2-3 small eggplants, these don’t need salting)

Brown the mince in the olive oil, turn heat down and add onion and garlic. Add the tomatoes, grated zucchini, spinach and grated carrot. Add fresh herbs and a ¼ cup of water (if needed). Let the sauce simmer on low heat for up to 30min. Place a lid on the pan and stir occasionally.

Blend together the ricotta, milk, egg and nutmeg.

Wash the salt off the eggplant slices.

Layer up. Mince sauce, eggplant, white sauce. Repeat until used up. Sprinkle top with cheese and bake for 45 minutes.