Eggplant Lasagna with Italian Sausage Crumbles

Roasted eggplant, rich sausage marinara & creamy ricotta — no noodles needed



6–8 servings* • 9 × 13-inch dish • 1 1/2–2 hours including rest*

INGREDIENTS

Roasted eggplant

- 3 medium-large eggplants (about 3 lb total)
- 3 tbsp olive oil, plus extra for greasing the dish
- Salt and black pepper, to taste

Sausage marinara

- 1 lb mild or hot Italian pork sausage, casings removed
- 1 medium yellow onion, finely chopped
- 3 garlic cloves, minced
- 1 tsp dried Italian seasoning
- 1/4 tsp crushed red pepper (optional)
- 32 oz thick marinara sauce

Cheese & basil

- 15 oz whole-milk ricotta
- 1 large egg
- 1/2 cup grated Parmesan, divided
- 1/4 cup chopped fresh basil, plus extra for serving
- 3 cups shredded low-moisture mozzarella, divided

METHOD

1 Salt & blot Heat oven to 425°F. Slice eggplants lengthwise 1/4 inch thick; salt lightly, stand 20 min and blot dry. Grease a 9 × 13-inch dish with extra oil.

2 Roast Arrange in a single layer; brush both sides with 3 tbsp oil and add black pepper. Roast 20–25 min, turning halfway, until tender and lightly brown. Use batches if needed. Lower oven to 375°F.

3 Sausage sauce Brown and crumble pork sausage to 160°F; drain excess fat if needed. Add onion; soften. Add garlic, Italian seasoning and optional red pepper; cook 1 min. Add 32 oz marinara; simmer uncovered 10–15 min until thick.

4 Ricotta Mix ricotta, egg, 1/4 cup Parmesan, 1/4 cup basil and black pepper. Reserve the other 1/4 cup Parmesan.

5 Layer Spread a thin sauce coating in the dish; divide the sauce left into thirds. Add 1/3 eggplant, half the ricotta, one sauce third and 3/4 cup mozzarella; repeat. Top with last 1/3 eggplant, last sauce third, remaining 1 1/2 cups mozzarella and reserved 1/4 cup Parmesan.

6 Bake Loosely cover with foil. Bake at 375°F for 25 min; uncover for 15–20 min more, until bubbly and golden and center reaches 165°F. Keep baking if needed. Optional: broil briefly, watching constantly.

7 Rest & serve Rest 15–20 min before slicing into 6–8 portions. Add extra basil if desired.

Cook smart. Store safely. Roast and blot eggplant, thicken sauce and use low-moisture mozzarella to avoid watery lasagna. Check pork sausage at 160°F and casserole at 165°F with a food thermometer. Refrigerate in shallow containers within 2 hours (1 hour above 90°F); keep at 40°F or below, use within 3–4 days and reheat to 165°F.

Use tenderness, bubbling and temperature endpoints. Original HeyRocky recipe.

Online recipe • Government temperature chart • USDA leftovers guidance

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] heyrocky.ai · [2] foodsafety.gov · [3] fsis.usda.gov