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Eggplant Ricotta Bake

- 3 Eggplant
- 1 1/2 Cups onions, chopped
- 1 1/2 Tsp garlic, minced
- 2 Cups cheese, ricotta, low-fat
- 1 1/2 Cups cheese, mozzarella, part-skim, grated
- 3/4 Cups wheat germ
- 1 Tsp oregano
- 1 Tsp basil, dried
- 3 Large tomatoes, sliced

- 1) Spray cookie sheet with nonstick cooking spray. Slice the eggplant into 1/3-inch circles. Place on cookie sheet. Put a few grains of salt on each slice.
- 2) Bake for 15 minutes at 350 degrees F. Saute onions and garlic until soft. Combine the cheeses.
- 3) Combine wheat germ and spices. Coat a large baking pan with nonstick cooking spray. Layer ingredients this way: eggplant, wheat germ, cheese, tomato, eggplant, tomato, wheat germ. Cover pan. Bake at 350 degrees F for 30 minutes.
- 4) Uncover and bake 5 minutes. Serve warm. Reheats beautifully in the microwave oven.

Makes 12 Servings