

**Tools**

Casserole dish, 9 x 13

2 pans or cookie sheets for roasting eggplant

food processor (or one of those fancy blenders would work, I suppose)

**Notes:**

- the pesto and cheese can be made a day or two beforehand. But since you have to wait for the eggplant to be salted and roasted anyway, you could do that during those gaps. You're an adult. I trust you to figure out how to manage your time.
- I used garlic powder 'cause I don't digest raw garlic super well but you could certainly sub raw garlic here and it would probably taste better
- you can assemble the lasagna a few hours beforehand. any earlier than that and it will get soggy.
- eggplant gets spongy when you freeze it so I don't recommend that. But it will keep for a few days in the refrigerator and is tasty when gently reheated.

**Ingredients**

2 large eggplants

a lot of salt. Hella salt. But you should have that laying around your house already, right?

(*optional*) 1/2 cup store bought vegan mozzarella for topping

**Pesto:**

4 oz basil (generally one large clamshell or 2 small ones)

1/4 cup almonds

1/4 cup nutritional yeast

1/4 cup olive oil

1 recipe vegan pesto

1 recipe spinach tofu ricotta

1 tsp garlic powder

juice of half a lemon

salt to taste

**Macadamia nut cheese:**

1 cup macadamia nuts. I used unsalted unroasted. Salted would probably work, you could just omit the salt. If you try roasted, let me know how it is, I'm curious how that might impact the taste.

14 oz firm or extra firm tofu

10 oz. spinach

juice of 1 lemon

garlic powder to taste

salt to taste

**Instructions**

Slice the eggplants into 1/4 inch thick slices. [This](#) is the best technique I've found but YMMV. Some slices will need to be scrapped because it's difficult to get them all uniformly thin. Use them in soup or something, IDK man.

Take the eggplant slices and rub both sides with salt. Don't be shy about how much, you're gonna rinse it off anyway so you can't really oversalt here. Put them in a colander with something underneath it and let them sit for half an hour. This draws the water out so that the eggplant will have a better texture.

Meanwhile, make the pesto. Pluck the basil leaves from the stems and discard the stems. Pulse the almonds in the food processor until they are crumbly. Add the basil leaves, olive oil, and nutritional yeast. Blend until well combined. Now we're going to adjust the seasonings, which is easier if you take it out of the food processor. Add garlic powder, lemon juice, and salt to taste. Store in the fridge in a covered container for the time being.

Now it's time to roast the eggplant. Preheat the oven to 400 degrees fahrenheit. Rinse the salt off and pat slices dry. Oil some pans with olive oil. Lay the eggplant slices out and rub them lightly with olive oil. Roast the eggplant for about 20 minutes or until they're soft and brown in spots, rotating the pans halfway through. They got kind of crispy and burned for me in spots, which I was concerned about, but the end texture was good so don't sweat it too much.

Meanwhile, make the macadamia nut cheese. Steam the spinach for about 3 minutes or until it's tender and bright green. Let it cool.

Blend the macadamia nuts until they're pretty dang smooth. You don't want crunchy bits in your cheese, that would be distracting. Drain the water from the tofu and add it in. Puree until well combined. Take handfuls of the cooled spinach and squeeze the water out. Add to food processor. Pulse until just combined. Remove the cheese from the food processor so it's easiest to adjust seasonings. Add garlic, lemon juice, and salt to taste.

When the eggplant is done roasting, lower the temp to 350. Let the eggplant cool somewhat. If you try to move it when it's too warm, it will get mushy and fall apart. Don't say I didn't warn you.

Now it's time to assemble! the lasagna.

Take your casserole dish. Cover the bottom with a layer of roasted eggplant. It's okay if there are some gaps. Add a layer of pesto, using about 1/3rd of it. Add a layer of cheese on top of the pesto, using about half. Add another layer of eggplant, pesto, cheese. Add another layer of eggplant, topping with pesto.

If you're not too concerned about carbs, you can add a layer of store bought vegan cheese on top. Violife shredded mozz is my favorite. Miyoko would also work, it's just not as stretchy.

Bake for 25 minutes. You *could* broil it for a minute or two towards the end if you're brave and you put cheese on top and want to melt it. Serve and enjoy!