



Turkey – Eggplant Casserole

makes about 8 servings

- 1 ¼ pound ground skinless turkey
- 1 onion, chopped
- 3 garlic cloves, minced
- 1 large (about 1 ½ pounds) eggplant, cubed
- 1 28oz can crushed tomatoes
- 1 green bell pepper, seeded and diced
- 1 red bell pepper, seeded and diced
- ¾ cup seasoned dried bread crumbs
- 1 tsp dried basil
- ¼ cup grated parmesan cheese

Preheat oven to 350 degrees. Spray 13" x 9" baking dish with nonstick cooking spray.

Spray large nonstick saucepan or Dutch oven with nonstick cooking spray; heat. Add turkey, onion, and garlic. Cook, stirring as needed, until turkey is browned and onion is softened, 5-6 minutes.

Add eggplant, tomatoes, peppers, bread crumbs, and basil; bring to a dull boil, stirring as needed.

Transfer turkey mixture to baking dish. Bake, covered, until vegetables are tender, 45-50 minutes.

Uncover, sprinkle with cheese, and bake until cheese is lightly browned, about 15 minutes. Let stand 5 minutes before serving.

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