

# Eggplant Casserole

SERVINGS: 8

CATEGORY: Main Dish

METHOD: Baked

TIME: Prep: 20 min. Bake: 30 min.

## Ingredients:

- 4 cups water
- 1 medium eggplant, peeled and cubed
- 1-1/2 pounds ground beef
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 3 medium tomatoes, chopped
- Salt and pepper to taste
- 1/2 cup milk
- 1 egg, beaten
- 1/2 cup dry bread crumbs
- 2 tablespoons butter, melted

## Directions:

In a saucepan, bring the water to a boil; add eggplant. Boil for 5-8 minutes or until tender; drain and set aside.

In a skillet, cook beef, onion and green pepper over medium heat until the meat is no longer pink; drain. Add the tomatoes, salt and pepper. Cook and stir for 5 minutes or until tomato is tender. Remove from the heat. Stir in milk, egg and eggplant; mix well.

Transfer to a greased 13-in. x 9-in. baking dish. Toss bread crumbs and butter; sprinkle over top. Bake, uncovered, at 375° for 30 minutes or until heated through. **Yield:** 8 servings.