



# Eggplant Casserole with Cheddar Topping

Thank you Diana Rattray, of About.com Guide for this recipe and image.



Make this eggplant casserole to take to a potluck or holiday dinner, or prepare it for an everyday family meal. It's easy to fix and goes with just about any meat or poultry main dish.

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Ingredients:

- \* 1 medium eggplant, unpeeled, diced
- \* 1 1/2 to 2 tablespoons olive oil
- \* 1 cup chopped onion
- \* 1 large bell pepper, diced
- \* 1 clove garlic, finely minced
- \* 2 slices bread
- \* 1 teaspoon butter
- \* 3 large eggs, lightly beaten
- \* 1/2 teaspoon salt
- \* 1/4 teaspoon ground black pepper
- \* 1/2 teaspoon dried leaf thyme
- \* 1/2 teaspoon dried leaf marjoram
- \* 1 1/2 cups shredded sharp Cheddar cheese

Preparation:

Butter a 1 1/2-quart baking dish. Heat oven to 350°.

Steam the diced eggplant just until tender, about 5 minutes.

Heat oil in a large skillet over medium heat. Add the onion and bell pepper and saute, stirring, until onion is tender. Add the garlic and saute for about 2 minutes longer. Remove from heat.

Spread bread slices with the butter and cut into cubes. Stir the eggplant and bread cubes into the onion mixture. Let the mixture cool slightly. Stir in the beaten eggs, salt, pepper, thyme, and marjoram. Stir in half of the shredded cheese. Spoon the mixture into the prepared baking dish and cover with the remaining cheese.

Bake for 20 to 25 minutes, until lightly browned. Serve hot. (Serves 4)