**Three Cheese Baked Eggplant**

Makes 6 servings

1 eggplant, sliced into 1/2" rounds

2 Tbsp. olive oil, or as needed

3 cloves garlic, finely minced

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1 small onion, chopped

3 cloves garlic, chopped

2 C tomato and basil pasta sauce

1 (10 oz.) package fresh spinach leaves

1/2 c. shredded Muenster

3/4 c. shredded Piave, divided

3/4 c. grated Asiago, divided

Preheat the oven to 350° F and brush both sides of eggplant slices with olive oil. Place them on a foil lined baking sheet and spread minced garlic over top. Bake for 10 minutes, or until just tender. Warm pasta sauce in a saucepan, and stir in fresh spinach leaves; simmer just until spinach is wilted.

In medium bowl, mix together 1/2 cup Muenster cheese, 1/2 cup Piave cheese and 1/2 cup Asiago cheese. Set aside. Place the eggplant slices in a greased 9" x 13" baking dish. Top with the half of the sauce/spinach mixture. Spoon the cheese mixture over the spinach, and spread into a thin layer. Top with remaining sauce. Sprinkle the remaining Piave and Asiago cheese over the top. Bake for 30 minutes in preheated oven, or until heated through and the eggplant is easily pierced with a fork.

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