

Cottage Cheese Eggplant Casserole

Recipe By OU Kosher



Cooking and Prep:  1 h

Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian

Source: OU Kosher

For this kosher for Pesach cheese casserole, layer the vegetables, cottage cheese, sauce and farfel and bake- a great way to make eggplant parmesan on Pesach.

Courtesy of the Women's Branch of the OU.

Ingredients (10)

Main ingredients

- 3 tablespoons oil
- 1 onion
- 1 small eggplant
- 1/2 green pepper
- 8 ounces **Gefen Tomato Sauce**
- 1 teaspoon salt

- 1/4 teaspoon pepper
 - 2 tomatoes
 - 1 pound cottage cheese
 - 1 and 1/2 cups farfel
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Start Cooking

Prepare the Casserole

1. Cut up onion and sauté in oil in frying pan.
2. Peel eggplant and cut in half inch cubes.
3. Add eggplant, green pepper, tomato sauce, salt and pepper to pan with onion. Cover and cook 15 minutes.
4. Cut up tomato and stir in.
5. In a greased casserole dish alternate layers of vegetables, cottage cheese and farfel, beginning and ending with vegetables.
6. Bake uncovered at 350°F for 20 minutes.