

Eggplant Shrimp Casserole

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Ingredients

2 medium eggplants
3 large celery stalks, chopped
4 medium cloves of garlic, minced
2 large eggs, beaten
2 large red onions, chopped
1 large green bell pepper, chopped
1 c bread crumbs, buttered (divided in half)
1 lb peeled, deveined shrimp (chopped into small pieces)
1 tsp hot sauce
3 Tbsp olive oil
1 1/2 Tbsp butter, cut into tiny cubes
salt and pepper to taste

Directions

Peel eggplants, cut into small pieces, soak in a large bowl of salted water for about 20 minutes. (this will keep the eggplant from turning dark.) While the eggplant are soaking, Bring a large pot of water boiling. Drain the eggplant and boil in the boiling water until tender. Drain eggplant, mash and set aside.

Heat oil in 2 quart saucepan, saute chopped onions, celery, bell pepper, and garlic until tender and onions are translucent. Add chopped shrimp and season with salt and pepper to taste.. Let simmer until all the shrimp pieces have turned pink.

Remove from fire, add mashed eggplant, 1/2 cup of the bread crumbs, and hot sauce. Add beaten eggs. Mix thoroughly and pour into buttered casserole dish. sprinkle with remaining bread crumbs and dot with butter. Bake at 400 degrees for 30 minutes or until top of casserole is browned and eggs are cooked.