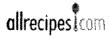
## Ratatouille





Rated: ★★★★★

Submitted By: LYNETTE MARIE

Photo By: Seung

Prep Time: 15

Minutes

Cook Time: 45

Minutes

Ready In: 1

Hour

Servings: 4

"This terrific dish is loaded with succulent Mediterranean vegetables."

## INGREDIENTS:

2 tablespoons olive oil

cheese

3 cloves garlic, minced

2 zucchini, sliced

2 teaspoons dried parsley

1 large onion, sliced into rings

1 eggplant, cut into 1/2 inch

2 cups sliced fresh

cubes

mushrooms

salt to taste

1 green bell pepper, sliced

1 cup grated Parmesan

2 large tomatoes, chopped

## **DIRECTIONS:**

- 1. Preheat oven to 350 degrees F (175 degrees C). Coat bottom and sides of a 1 1/2 quart casserole dish with 1 tablespoon olive oil.
- 2. Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat. Saute garlic until lightly browned. Mix in parsley and eggplant. Saute until eggplant is soft, about 10 minutes. Season with salt to taste.
- 3. Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.
- 4. Bake in preheated oven for 45 minutes.

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