

Ratatouille

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Rated: ★★★★★

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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 cubes	2 cups sliced fresh 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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