



Ratatouille

Ingredients

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|--------------------------------------|--------------------------------|
| 1 eggplant, peeled and cubed | ¾ c. grated Parmesan cheese |
| 2 zucchini, cubed | 1 t. minced parsley |
| 1 large onion, chopped | ½ t. basil |
| ¼ c. olive oil | ½ t. oregano |
| 4 tomatoes, peeled, seeded & chopped | ¼ lb. sliced mozzarella cheese |
| 3 eggs | |

Directions

In a large heavy skillet, sauté eggplant, zucchini, and onion in olive oil for 10 minutes or until vegetables are softened. Add tomatoes and cook covered over moderate heat for 20 minutes or until vegetables are very soft. Increase heat to high and cook mixture, uncovered, stirring until liquid evaporates. Transfer mixture to a large bowl and let cool to room temperature. In separate bowl, whisk eggs with ¼ c. Parmesan cheese, parsley, basil, and oregano. Add to vegetables and season with salt and pepper. Pour ½ of the mixture into a buttered 9-inch casserole and sprinkle with ¼ c. Parmesan cheese. Add remaining mixture and sprinkle with final ¼ c. of Parmesan cheese and mozzarella cheese. Bake in preheated oven at 400 degrees for 40 to 45 minutes or until set and cheese is golden.

Serves: 4-8



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