

Layered Baked Ratatouille



4 servings

PREP TIME: 45 minutes

COOK TIME: 45 minutes

DIFFICULTY: 3 of 5

COOKING METHOD: Baking

UTENSILS NEEDED: Chef Knife, Cutting Board, 9 inch Oven

Safe Skillet, Small Mixing Bowl, Spatula

BEST SERVED OVER: Andro's Rostilj's Cauliflower Risotto

Ingredients

- 2 cans (16 oz) Crushed Tomatoes
- 2 tbsp - Tomato Paste
- 1 ea. - Medium Onion, minced 3 cloves - Garlic, minced
- 1 tbsp - Fresh Thyme Leaves (or 1 tsp dry)
- 1 tbsp - Oregano
- 1 tbsp - Parsley
- To Taste - Salt and Pepper
- 2 ea. - Medium Zucchini, thinly sliced
- 2 ea. - Medium Yellow Squash, thinly sliced
- 2 ea. - Small Eggplant, thinly sliced
- 2 ea. - Red Bell Peppers, stemmed, seeded and cut into 1" squares
- 1 tbsp - Olive oil
- To Taste - Salt and Pepper
- Parmesan cheese, to top (optional)

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ANDRO'S
ROSTILJ

Directions

- Preheat your oven to 375 F.
- Cut all vegetables as directed in the ingredients list.
- In a small bowl, mix the crushed tomatoes, tomato paste, onion, garlic, thyme, salt and pepper.
- Spread 1 tbsp olive oil in the bottom of a 9 inch cast iron skillet. Pour the mixture into the base of your skillet.
- Layer the sliced vegetables vertically around the skillet, packing them as tight as you can. (We find that it is easier to layer the zucchini, squash, and eggplant in the skillet and then go back in and tuck the red peppers within the layers after the other vegetables have been filled in.)
- Season the top of the vegetables with additional salt, pepper, and thyme. Drizzle with more olive oil.
- Place the skillet in the oven and bake for 45 minutes or until bubbly and the vegetables are softened and starting to brown slightly.
- Garnish with Parmesan cheese, if desired.
- Serve over Andro's Rostilj's Cauliflower Risotto, if desired