

Ratatouille Recipe from Thistle Key Lane

1-1/2 cups tomato puree or crushed tomatoes
1/2 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon oregano
1 - 2 zucchini sliced thin
1 eggplant sliced thin (Japanese eggplant if available)
2 yellow onions sliced thin
3 - 4 Roma tomatoes sliced thin
sea salt
fresh cracked pepper
shredded parmesan cheese for garnish (optional)
fresh chopped basil for garnish (optional)

Pre-heat oven to 350° F. Lightly grease baking pan or dish.

Combine tomato puree or crushed tomatoes with spices.

Cover the bottom of the baking dish with the tomato mixture.

Next stack the vegetables in an alternating pattern, arranging them vertically around the perimeter of the dish and continue in the center until full. Fill in gaps by wedging in any extra vegetables you have left over.

Top with sea salt and fresh cracked pepper with a few sprinkles of parmesan cheese.

Bake at 350° F for about an hour or until vegetables are tender. Remove from oven and serve hot as a meal or side dish.

(Optional) Garnish with fresh basil when ready to serve.

Enjoy!