

Oven Roasted Ratatouille

INGREDIENTS

- 1 cup marinara sauce
- 1 yellow onion
- 1 eggplant
- 1 zucchini
- 1 yellow squash
- 3 roma tomatoes
- 1 tbsp olive oil
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 1/8 tsp black pepper
- 1/8 tsp salt
- 1 cup shredded low-fat mozzarella
- 1 tablespoon chopped parsley (optional garnish)

SERVINGS: 8
TIME: 60 MIN



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PROCEDURE

1. Thinly slice the yellow onion. Slice the eggplant, zucchini, yellow squash, and tomatoes into ½-inch thick slices. Cut any pieces with a larger diameter into half-rounds.
2. Pour the marinara in the bottom of a large casserole dish. Sprinkle the sliced onions over top.
3. Begin to line up the sliced eggplant, zucchini, squash, and tomatoes into the dish, standing on their sides, and in an alternating pattern. Drizzle the olive oil over the vegetables, then sprinkle the basil, oregano, salt, and pepper over top.
4. Bake in oven at 400 degrees for 40 minutes, remove from oven, and sprinkle mozzarella cheese on top and bake for 5 more minutes until cheese is melted



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