

LUCKY MOON RATATOUILLE

Ingredients

garlic cloves

bread crumbs

onion chopped

eggplant peeled and sliced into $\frac{1}{2}$ – $\frac{1}{4}$ inch rounds

zucchini, cut into rounds

tomato sliced thick

grated **mozzarella** or **Parmesan cheese** (*optional*)

Instructions

- 1.** Prepare a deep roasting pan or oven-safe casserole dish by coating the bottom with olive oil.
- 2.** Preheat the oven to 450°F, and chop up some garlic (3-4 cloves is nice). Put the garlic in the pan, and place in the oven as it is preheating. Let the garlic cook for a few minutes until golden brown, but check it so it doesn't burn.
- 3.** Remove the pan from the oven, and shake some bread crumbs to coat the bottom. Toss in some chopped onion, then place a layer of eggplant rounds, across the bottom of the roasting pan. Drizzle with some olive oil and shake on more bread crumbs.
- 4.** Cut the zucchini into rounds (about the same thickness) and layer on top of the eggplant/breadcrumbs. Repeat the olive oil and breadcrumbs.
- 5.** Cut thick slices of tomato and layer on top, adding more bread crumbs on top and cheese.
- 6.** Bake in the oven about 45 minutes, covered, until all the layers are soft.

Suggestion:

Serve on top of rice, polenta or pasta.