

College Ratatouille

Serves: 4 Time: 60 min

Ingredients

- 1 T olive oil
- 1 medium onion, chopped
- 5 white button mushrooms, sliced (optional)
- 2 cloves garlic, minced
- 2 medium tomatoes
- 2 yellow squash
- 2 zucchini
- 1 t thyme
- 1 t basil
- 1 t parsley
- Salt and pepper – generous
- ¼ c Parmesan cheese
- ½ c Mozzarella cheese



Instructions

1. Preheat oven to 400oF. Heat olive oil in a small frying pan over medium heat
2. Add onions, mushrooms and garlic to frying pan. Cook till softened, about 5 minutes.
3. Lightly grease an 8x8 or 9x9 baking dish. Add onion mixture to the bottom of the dish.
4. Thinly slice the tomatoes, squash, and zucchini. Layer vegetables, in vertical fashion, on top of the onion mixture. Do so in an alternating fashion.
5. Season mixture with basil, thyme, parsley, and salt & pepper. Don't be afraid to be heavy-handed with the salt and pepper.
6. Sprinkle mixture with Parmesan and Mozzarella cheeses. Cover with foil and bake for 50 minutes. Remove foil and cook an additional 12-15 minutes so that cheese becomes slightly toasted (especially around the edges.)