



## Recipe Name: Eggplant Vegetable Casserole

### Ingredients:

- Olive oil
- 1 ½ cups scallion, light parts thinly sliced (about 3 scallions)
- 1 medium large potato, ¼ inch slices
- 1 eggplant, not too large, ¼ inch slices
- 1 medium zucchini
- 3 large ripe tomatoes, ¼ inch slices
- 1/3 cup halved kalamata olives
- 2 tsp. fresh thyme leaves
- Coarse salt and ground black pepper

### Steps to follow:

- Lightly coat bottom of a glass 8x11 baking dish with olive oil.
- Spread ½ the scallions in the bottom.
- Layer ½ the potatoes over the scallions.
- Season with ½ tsp. salt and pepper.
- Layer with ½ the eggplant.
- Layer with ½ the zucchini.
- Layer with ½ the tomatoes.
- Season with salt and pepper.
- Spread ½ the olives and ½ the thyme. Drizzle with olive oil.
- Preheat oven to 450 degrees.
- **Repeat the entire layering process.**
- Drizzle with olive oil and cover loosely with foil.
- Bake 20 minutes. Remove foil and bake 45 minutes longer; edges will be browned. Let cool 10 minutes before serving.

Time: 1 hour 15 minutes                      Temperature: 450 degrees

Variations: Adapted from a Martha Stewart recipe

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