



Eggplant and Zucchini Casserole

Prep time: 40 minutes

Cook time: 50 minutes

Servings: 4

Start by getting this:

1 Eggplant, peeled and cut into 1/4-inch thick rounds
2 Zucchini, cut into 1/4" thick rounds
Olive oil, for brushing onto cookie sheet and vegetables
2 Large tomatoes cut into 1/4" rounds
1 cup Fontina cheese, grated
1 cup Mozzarella cheese, grated
1/2 cup Parmesan cheese, grated
1 lb. Ham, thinly sliced
Salt and pepper

Now, prepare!

Step One:

Preheat oven to 375 degrees. Brush a large cookie sheet with olive oil.

Step Two:

Place a single layer each (side by side, not atop each other) of eggplant and zucchini slices on the cookie sheet.

Step Three:

Brush olive oil generously on top of the slices.

Step Four:

Sprinkle slices with salt and pepper, then bake for 20 minutes.

Step Five:

Remove from the oven and let cool.

Step Six:

Repeat the process until all the vegetables are cooked.

Step Seven:

In a medium sized bowl, mix together the cheeses. Set aside half of the cheese mixture.

Step Eight:

In a two-quart casserole dish, create a layer with one third of the zucchini, eggplant, tomato, ham, and cheese mixture.

Step Nine:

Layer two more times then top with remaining cheese.

Step Ten:

Cover with foil and bake for 30 minutes at 375 degrees, then serve and enjoy.