



## Eggplant & Zucchini Casserole

Serve with Peter Vella Chablis.

1 Eggplant, peeled and cut into 1/4-inch thick rounds

2 Zucchini, cut into 1/4-inch thick rounds

Olive oil, for brushing onto cookie sheet and vegetables

2 Large tomatoes cut into 1/4-inch thick 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 to taste



### Directions

- Preheat oven to 375 degrees. Brush a large cookie sheet with olive oil.
- Place a single layer each (side by side, not atop each other) of eggplant and zucchini slices on the cookie sheet.
- Brush olive oil generously on top of the slices.
- Sprinkle slices with salt and pepper, then bake for 20 minutes.
- Remove from the oven and let cool.
- Repeat the process until all the vegetables are cooked.
- In a medium sized bowl, mix together the cheeses. Set aside half of the cheese mixture.
- In a two-quart casserole dish, create a layer with one third of the zucchini, eggplant, tomato, ham, and cheese mixture.
- Layer two more times then top with remaining cheese.
- Cover with foil and bake for 30 minutes at 375 degrees, then serve and enjoy.

*Peter Vella*

