

Zucchini and Eggplant Gratinata

Ingredients

4 medium Yukon Gold potatoes, boiled until for tender
1 medium eggplant
4 medium tomatoes
2 medium zucchini
2 teaspoons granulated garlic or 3 cloves minced
¼ cup grated Pecorino Romano
½ cup grated mozzarella cheese
½ teaspoon pepperoncini flakes
1 teaspoon oregano
1 teaspoon salt
9x 13 Pyrex or other *oven-ready* baking dish
extra-virgin olive oil

Preparation

Preheat oven to 425 degrees.

Rinse and dry zucchini, tomatoes and eggplant. Cook the potatoes and while they cool, prepare the other veggies by slicing everything in rounds (1/4 - 1/2 inch). Slice potatoes when they are cool.

Drizzle ¼ cup extra-virgin olive oil in the baking dish. Starting with potatoes, put down rows of veggies (alternating potato, zucchini, tomato and eggplant (slightly overlapping slices)). Season using spices, cheese and a healthy drizzle of oil. Repeat a second layer. *Larger pans may take three layers.* Top with remaining mozzarella.

Tightly seal with aluminum foil and bake at 425 degrees for about 30 minutes.

Remove foil and continue baking for about 5 minutes until cheese is golden.

Remove from oven and allow to rest for about 5 minutes before cutting.

Buon appetito!

*to expedite cooking time par-cook potatoes before slicing.

