

## RECIPE

# Zucchini & Eggplant casserole



Preparation time: **30 minutes**

Ingredients for **4 people**

## Ingredients

- 1 medium zucchini, thinly sliced, preferably on a mandolin.

- 1 medium eggplant/aubergine cut into thin slices, this time with a knife
- Olive oil, salt, pepper, oregano.

For the sauce:

- 750 g of chopped tomatoes (the one that comes in a *tetra pak*)
- 2 cloves of garlic, grated
- 3/4 teaspoon of salt
- 2 tablespoons fresh basil, chopped
- 2 tablespoons of olive oil

## Preparation

1. Place the zucchini and eggplant slices, in batches, on a hot griddle, lightly greased, and season with salt and pepper, a little oregano, turn until lightly golden on both sides. Set aside.
2. For the sauce: mix all the ingredients in a bowl. Set aside.
3. Pour 1/3 of the sauce into the bottom of a round heat proof saucepan or platter.
4. Arrange the zucchini and eggplant slices, going from the outside in.
5. Finish with slices of fresh mozzarella cheese on top.
6. Put the pan in the oven at 400 degrees for about 15 minutes until the cheese melts and put it in broil until golden..
7. Serve immediately.
8. Suggestion: serve with a salad of assorted green leaves with a simple vinaigrette and a piece of good quality bread. Enjoy!