

Eggplant Crisp Casserole

Filling:

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 4 cloves garlic, minced
- 4 tablespoons fresh basil, chopped
- 1/2 teaspoon dried oregano
- Salt and pepper, to taste
- 2 medium eggplants, peeled, cut into 1/2 inch slices
- 1 yellow bell pepper, seeded, cut into 1/2 inch strips
- 4 large tomatoes, cut into 1/4 inch slices

Topping:

- 3 tablespoons fresh parsley
- 2 cups whole wheat bread crumbs, using *Hunger Filler** or *Right Wheat Bread**
- 1 teaspoon dried thyme
- 2 teaspoons chopped fresh rosemary
- 1/2 cup grated parmesan cheese
- 1 tablespoon fresh lemon juice
- 1 tablespoon olive oil
- Salt and pepper, to taste
- Fresh basil

- Preheat oven to 425°. In a small bowl, whisk together oil, vinegar, garlic, basil, oregano, salt and pepper. Brush mixture on both sides of eggplant, bell pepper and tomato slices. Place vegetables on a large baking sheet. Cover with foil and bake for 10 minutes. Remove foil and bake for another 10 minutes or until eggplant is tender.
- Lightly coat a shallow casserole dish with cooking spray. Place a layer of eggplant on bottom, top with a layer of bell pepper, then a layer of sliced tomatoes. Repeat layering using all vegetables and ending with a layer of tomatoes.
- Mix together all topping ingredient except basil. Sprinkle over vegetables. Bake for 30 minutes. Garnish with fresh basil.

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