

# BAKED RATATOUILLE

Recipe From: Christa Hudson, MS, RD, LD

3 red potatoes\*

Olive oil

1 onion, diced\*

Salt and pepper to taste

4 garlic cloves, minced\*

1 jar (24 oz) marinara

1 zucchini\*

1 yellow squash\*

3 tomatoes\*

1 eggplant\*

Shredded mozzarella or parmesan cheese

\*Find these ingredients at [#CapeRiverFrontMarket](#)

1. Slice red potatoes 1/8" thick. Boil potatoes in water until barely fork tender.
2. While potatoes boil, in a medium pan, heat 1 Tbsp olive oil over medium heat. Add onion and cook until soft and translucent. Add 2 Tbsp of the garlic and the jar of marinara. Season with salt and pepper. Cook until hot.
3. Slice zucchini, yellow squash, tomatoes, and eggplant 1/8" thick.
4. Spread tomato mixture on bottom of a large baking dish. Arrange sliced vegetables in the dish, alternating by color. Sprinkle the rest of the garlic on top of vegetables, season with salt/pepper, and drizzle with olive oil.
5. Cover dish with foil and bake in 400° F oven for 50-60 minutes, or until bubbly and the vegetables are tender. Remove the dish from the oven, sprinkle cheese on top, and broil until cheese is bubbly and golden brown.