



# LAYERED VEGETABLE RATATOUILLE



## Ingredients

- 2 garlic cloves, minced
- 1/2 cup tomato sauce
- 1/4 tsp. Herbs de Provence
- 1/4 tsp. crushed red pepper flakes
- 2 tablespoons olive oil, divided
- 1 Roma tomato
- 1 zucchini
- 1 yellow squash
- 1 bell pepper
- 1 small potato
- Salt and pepper

## Directions

1. Preheat oven to 375 degrees F.
2. Pour tomato sauce into bottom of baking dish,
3. With a very sharp knife, cut the zucchini, yellow squash, Roma tomato and bell pepper into very thin slices, approximately 1/16-inch
4. Cut the potatoes the same thickness and toss in some oil to prevent browning.
5. Atop the tomato sauce, arrange slices of prepared vegetables concentrically from the outer edge to the inside of the baking dish, overlapping so that just a smidgen of each flat surface is visible, alternating vegetables. You may have a handful leftover that do not fit.
6. Drizzle the remaining tablespoon olive oil over the vegetables and season them generously with salt and pepper. Sprinkle with Herbs de Provence.
7. Cover dish with a piece of parchment paper cut to fit inside.
8. Bake for approximately 45 to 55 minutes, until vegetables have released their liquid and are clearly cooked, but with some structure left so they are not totally limp. They should not be brown at the edges, and you should see that the tomato sauce is bubbling up around them. Serve with a dab of soft goat cheese on top, alone, or with some crusty French bread, atop polenta, couscous, or your choice of grain.